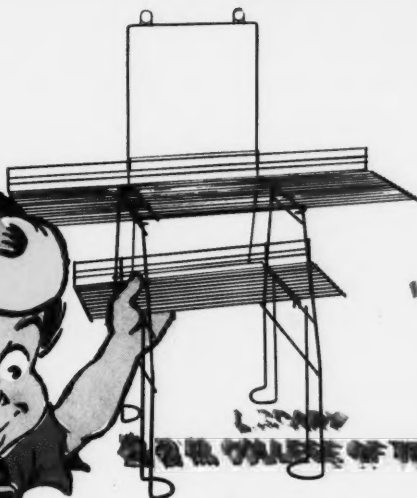


THE NATIONAL Provisioner

APRIL 21, 1956

Leading Publication in the Meat Packing and Allied Industries Since 1891



**TEE-PAK'S
TERRIFIC...**

**1956
"HOT DOG DAVEY"
PROMOTION!**

**It's Retailer-Approved...They Want It!
It's Field-Tested...It SELLS
It's So Easy To Use...Set It Up and Forget It!**

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AND, BACKING-UP YOUR "HOT DOG DAVEY" PROMOTIONS IS A HUGE "NATIONAL HOT DOG MONTH" PUBLICITY CAMPAIGN, AND A NATIONAL ADVERTISING CAMPAIGN TO RETAILERS SPONSORED BY TEE-PAK FOR YOU!

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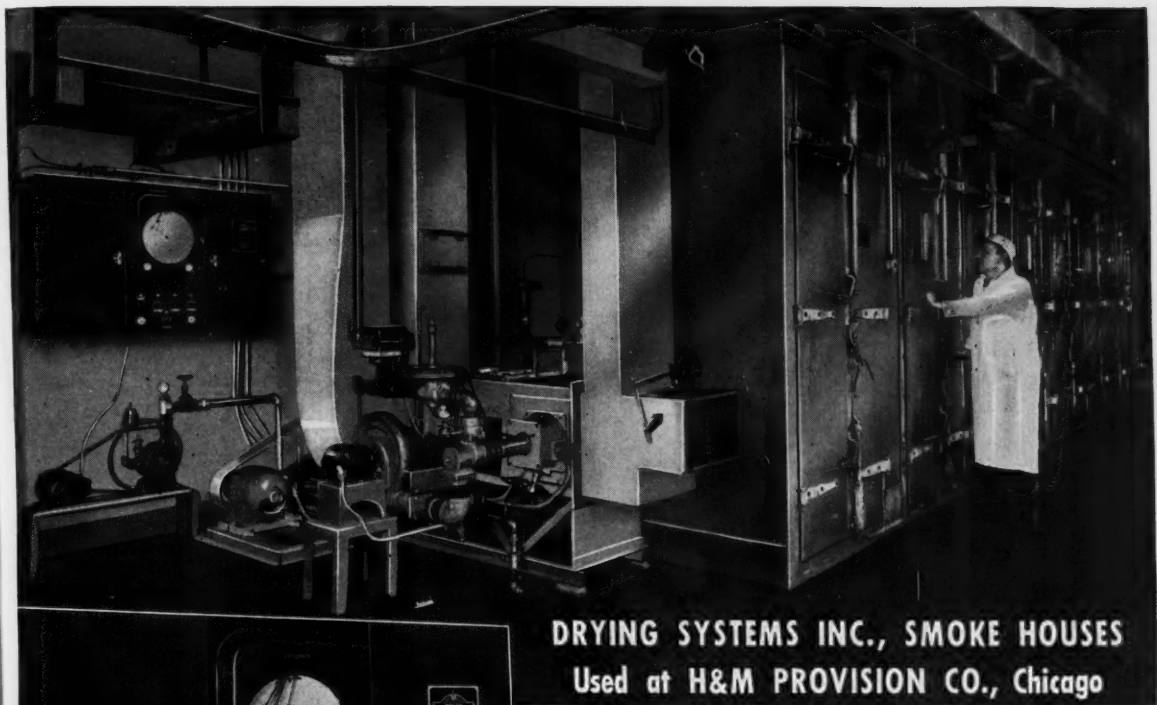
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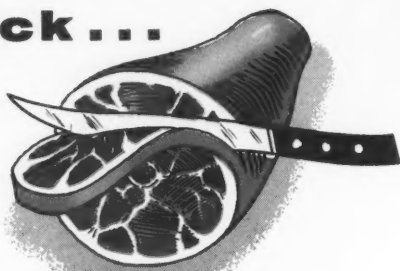
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: specific problems is
: available upon request.

Quality products

FROM THE WORLD'S CORN CENTER



CLINTON FOODS INC.
Corn Processing Division
CLINTON, IOWA

THE NATIONAL



Provisioner

VOLUME 134

APRIL 21, 1956

NUMBER 16

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News and Views

THE NATIONAL PROVISIONER

Vol. 134 No. 16

APRIL 21, 1956

The New Economics

One of the most disconcerting aspects of the discussion of the farm legislation passed by Congress and vetoed by the President has been the almost total absence of any challenge to the basic philosophy which underlies both the measures favored by the Administration and by its opposition.

Apparently legislators, farmers and the public have become so accustomed to the tune of "agricultural support," with variations and improvisations warmed up to tickle the fancy of farm belt voters, that few critics care to point out that the corny composition has never been any good and hasn't improved with age and repetition.

Instead, the terms "good" and "bad" are knowingly applied to worn-out variations on the same old theme.

Is it not about time to go back to "scratch" on the so-called farm problem and try to solve it by more direct, honest and realistic methods? Is it not about time to ask:

1. What does the United States need of agriculture?

2. What does agriculture need of the United States?

If we must subsidize agriculture in some form or another—and it appears that we must—can that subsidy not be made a direct and effective one and be so employed over the years as to liquidate the agricultural problem by bringing the farm population, its plant and its production into balance with the country's needs?

If our agriculture must be regimented or effectively self-regulated, why not admit it instead of attempting to reach the same objective through ineffective subterfuge?

Legislative attempts of the last three decades to enact economic equity for farmers remind us painfully of price regulation during the last war. What may have been a fairly simple basic structure has been so patched and amended, strengthened here and weakened there and compromised elsewhere that it is truly about time to move out of "this old house."

A Wage Increase was requested this week of five major meat packing concerns by the United Packinghouse Workers of America and the Amalgamated Meat Cutters & Butcher Workmen of North America, both AFL-CIO. The request was made under the third and final wage-reopening clause of their two-year contracts, which expire September 1. No specific money demand was presented in the reopener notifications, which were sent to Swift & Company, Armour and Company, The Cudahy Packing Co., Wilson & Co., Inc., and Hygrade Food Products Corp. Wage settlements reached by these firms generally set the standard for the industry. The present contracts may be reopened on wages only.

The thinking of some UPWA locals on future contracts was indicated at the annual convention of District 1 of the union earlier this month at Milwaukee. In addition to a "substantial" wage increase immediately, delegates called for time and one-half pay after six hours of work a day, pensions of \$250 a month for all employees 55 or older and severance pay high enough "to discourage the packers from moving plants and departments out from present locations." The UPWA and the Amalgamated are slated to merge June 11 under the Amalgamated's name.

Flexible Price supports got a new lease on life this week as the House upheld President Eisenhower's veto of the omnibus farm bill, which would have restored the props to a rigid 90 per cent of parity. The roll call vote was 211 to 202 to sustain the veto. Since the House failed to override, no Senate action was necessary. Killed along with rigid price supports was the President's proposal for a soil bank, under which farmers would receive payments for retiring crop land from production. In vetoing the farm bill, the President called on Congress to act on the soil bank alone immediately. At the same time, he increased price support levels for basic crops. A bill (HR-10584) to authorize the soil bank was introduced promptly by Rep. Simpson (R-Ill). Rep. Cooley (D-N.C.), chairman of the House Agriculture Committee, said the soil bank plan hasn't "a Chinaman's chance" of being enacted during this session of Congress. He told the House, however, that the President has all the authority necessary to establish the soil bank and "all he needs is money."

Whether The USDA may punish a packer for not paying for diseased cattle on the ground that such non-payment is an unfair trade practice will be argued Monday, May 7, before a judicial officer designated by the Secretary of Agriculture to hear Packers and Stockyards Docket No. 2179, involving San Jose Meat Co. NIMPA has been permitted to intervene as a friend of the court and, along with WSMFA, will contend on behalf of San Jose Meat Co. that this is not a "practice" over which the Secretary of Agriculture has jurisdiction, but a mere debt claim over which the courts have jurisdiction.

Arizona Packers have been successful in getting the legislature to pass a state meat inspection law, to be financed jointly by the state and the industry. The meat inspection bill approved by both houses has been signed into law by Gov. Ernest W. McFarland and will become effective July 1, 1956.

New President of the National Beef Council for the coming year is Don Short of Medora, N. D., who also is chairman of the North Dakota Beef Council. Ed Karlen of Columbia, S. D., was named first vice president, and C. T. Sanders of Billings, Mont., was elected secretary-treasurer at the national organization's recent annual meeting in Kansas City. Action of the group included an agreement to move the council's headquarters from Chicago to Kansas City, effective July 1.



NEW BULLETIN is inspected (top photo) by Arthur Lavin (center) and two employees. Washing fleet twice weekly assures fresh appearance. Other rolling signs are at left.

Quality Theme Is Hit All the Way

THE "follow through" that can mean the difference between dud and championship golf also is vital to success in the packing business.

Sugardale Provision Co., Canton, Ohio, follows its "quality" theme from the time livestock is purchased, through production and right up to the retail store or restaurant where the product is sold. Recognizing the great importance of visual impressions in motivating consumers to try its products, the firm adopted "The look of quality for a line of quality" as its creed a quarter century ago.

A strong link in the company's merchandising program, which bears out this theme, is its integrated outdoor advertising program. Sugardale makes maximum use of its truck fleet, highway billboards and outdoor signs at point of sale to create appetite appeal and get consumers to test the quality story for themselves. Each of the company's 55 trucks carries two original oil painted bulletins designed by nationally known artists. Bulletins carry out selling themes that are basically the ideas of the seven Lavins who operate the firm: Leo, William and Arthur Lavin and their sons, Alfred, Ben, Carl and David.

Every job is expected to be a masterpiece, management explains.

Two sign painters are employed by Sugardale to keep trucks looking their artistic best. Bill Geib does the lettering, and Howard Phillips handles pictorial reproductions. Bill Sauer, Sugardale maintenance superintendent, sees that trucks are washed twice a week and go out only with a clean, fresh appearance.

Sugardale also has 24 big highway billboards around Canton, re-emphasizing ideas stressed in its rolling signs.

If a prospective consumer has to look far for the product, the sale may be lost as many foods compete for the same appetite. Sugardale has a unique outdoor answer for this. The company sends an artist to paint tailored

signs at stores and restaurants using products in quantity.

"We feature Sugardale Smokies," and "Park here to pick up your Sugardale Coneys," announce some of the hundreds of on-the-spot outdoor posters and signs.

Sugardale makes site selections on the basis of traffic patterns in the area and product movement in that store or restaurant. The company paints and maintains the signs but does not pay for space, pointing out to dealers the benefits they receive in increased sales. Sugardale advertises extensively in newspapers, radio and television as well as outdoor media and has wide recognition and acceptance throughout Northeastern Ohio.



HIGHWAY BILLBOARDS re-emphasize ideas stressed on trucks.

Is Your Plant Encircled

By Friends or By Odor-Conscious Critics?

John M. von Bergen, director of industrial applications, Airkem, Inc., tells the Pacific Coast Renderers Association about the "Control of Odors in the Rendering Industry."

ODORS in themselves are not the cause of organic diseases, although the average man believes to the contrary.

At the same time we must recognize the indirect ways in which odors affect well-being detrimentally. The disturbances occasioned by odors that infringe upon ill health include lowered appetite for food, lowered water consumption, impaired respiration, functional nausea and vomiting, insomnia, and mental disturbance. However, in dealing with physical health we must conclude that malodors are disturbing but not harmful.

The concept that an angry person is a sick person, and at times a dangerous person, possibly constitutes the soundest of reasons for regarding offensive odors as contributory to ill health. Some odors are quite capable of rousing a person from deep sleep. Resentment over odor-broken sleep may perpetuate insomnia long after the odor wave has passed.

Long-continued odor exposure for some persons drives away all semblance of poise and restraint. Odors are credited with providing the shortest route into the subconscious mind. Otherwise calm persons may become mildly maniacal, hysterical, capable of carrying out acts or making threats entirely foreign to their normally composed selves. In short, anger is poison. Entire communities may be aroused to near rioting by offensive odors.

When a community or group is aroused to hasty action the results may be unhappy for all. For example, not many years ago the citizens of a section of Houston petitioned the governor for relief from industrial

odors. The governor ordered a survey. Within three months 50 per cent of the industrial plants were putting abatement recommendations into practice. Most of the rest were studying what to do.

The cost of these hurried measures was excessive. Thousands of dollars of mechanical equipment was purchased which proved ineffective. Plant managers, in many cases, felt that they had tried to meet the public's wishes, and found that the public was still in an uproar.

Up until the last few years, industrial management, as well as its neighbors, considered odors to be a condition inevitably present around certain industries. These various odors were accepted by communities and considered to be conditions which could not be altered except by the actual closing of the plant. Naturally, the people liked the increase in employment and the payrolls which were spent in their communities, so they endured the condition itself.

Many plant managers realized the seriousness of odor offenses but, in the past, they were faced with a stone wall in taking action in the counteraction of the odors. Theoretically, a solution to the problem might be available. On the other hand, the plant manager often failed to take action because of the following problems:

1. The adaptation of the equipment might require extensive changes in process.
2. The installations were costly, and usually prohibitive in the case of large-scale needs.
3. The installation might be made at a considerable expense, and might

not be suitable for doing the job.

In the practical field of rendering plant air pollution abatement in the past, the destruction of odors has often had the aspect of a hopeless task. The field of chemical and physical destruction of odors has been explored endlessly. Most chemicals that are known to be effective as powerful deodorants against airborne odors are too toxic to human beings in the concentrations required for odor destruction in the atmosphere.

The probability of a reaction going sufficiently to completion in low air dilution is limited. Operating problems include conditions of temperature, radiant energy, permissible concentrations of the opposing chemicals, effects on mechanical equipment, relative cost of the several possible agents, and the extreme degree of attention required in operation. Absorption in washes, condensers and scrubbers, although extremely efficient in the removal of particulate material, is not satisfactory in absorbing low concentrations of most odorous gases.

While the high pressure fog nozzle type washer is capable of great air liquid contact surface, a critical point in air capacity is reached where the air stream begins to entrain or carry over the liquid.

Liquids other than water wash may necessitate extensive scrubber construction with expensive corrosion-resistant materials and possibly neutralization or stabilization of the waste water before discharge to the sewer. This poses another problem.

If the water is to be discharged into a stream, the possibility that the dissolved gases may later escape into the air and create a new odor nuisance

at a point downstream cannot be overlooked.

Precipitron equipment is nearly 100 per cent efficient in removing particulate odorous materials. On the other hand, it is ineffective in removing odorous gases and only a few parts per million of malodors in the surrounding atmosphere are required to contaminate the countryside.

Mechanical equipment serves an important need in air pollution abatement in eliminating particulate material and its efficiency in regard to particulate material is commendable. Its effectiveness against odors may be compared with the efficiency of the chicken wire screens surrounding a baseball field. The chicken wire screen is 100 per cent effective against baseballs. It is not effective against small particles or the molecular dispersion of air-borne odors.

COMBUSTION NOT ANSWER: Endless attempts towards the control of digester odors by combustion have been made. Combustion is not a method of odor control unless it is complete combustion. The burning of nitrogenous and sulfurous organic material results in the oxides of nitrogen and sulphur. These are not an ideal conclusion to an odor destruction process. Partial combustion is even worse than no combustion. The exhaust from most incinerators will verify this.

A minimum combustion temperature for the complete destruction of refuse, including such common things as garbage, meat, corn products, etc., may range from 1400° to 2000° F. Even higher temperatures are necessary in the process industries giving off non-condensables. The cost of installation and operation usually exceeds the allowable economics in most practical operations.

In extreme examples, the air-borne waste products of an industrial process may contain dust, fumes, condensable vapors and non-condensable gases. The entrained material may be scrubbed to remove the dust and soluble or condensable vapors, then passed through an electrostatic precipitator to capture fume and mist particles too small to be retained in the condenser or scrubber, and finally treated by the odor counteraction principle to reduce the highly offensive character of insoluble, non-condensable molecules remaining which may be in trace amounts only, but still a nuisance to the community.

A great number of industrial plants have already installed the best available mechanical equipment to remove particulate substances. In most cases, an odor counteractant treatment is all that is necessary to neutralize the re-

maining few parts per million of offensive odor and complete the job.

PRINCIPLE OF ODOR COUNTERACTION: The human nose is the most sensitive analytical device known to mankind. Many odors are detected in concentrations of one to ten parts per million. Some of the more noxious odors are perceptible at a dilution of one to ten parts per billion. Physiological and psychological reactions many times distort the perceptive impression. Some odors may be pleasant to some people and unpleasant to others.

A very limited number of scientists have directed their attention to the field of odor perception. Around the turn of the century, Hendrick Zwaardemaker, a Flemish scientist, discovered by use of a double olfactometer that two substances, odorous singly, may be inodorous together.

Many pairs of odorous substances were introduced individually to either nostril to measure the ratio of quantities required for neutralization or counteraction. By this method all possibility of chemical reaction between the two substances was removed.

Various pairs of counteracting odorous substances were discovered by Zwaardemaker in 1895 and some of these counteracting odors were recorded. A modern day parallel is the counteracting ability of the vapor phases of ammonia and ionone. When these two vapor phases are combined, neither odor is evident to the layman's nose.

It is important to note that the true neutralization or counteraction of odors leaves no overriding odor, pleasant or unpleasant. There is some confusion in both the technical and popular press regarding the terms odor masking and counteraction.

Strong odors tend to mask weaker ones. If two odors are of about equal

Injunction Denied in Suit Over Who Gets the Grease

A family squabble over the grease discharged into the Floyd River at Sioux City, Iowa, by two packing plants has been tossed out of court by District Judge Ralph Crary.

Marlin C. Davis was denied an injunction to prohibit his three sons-in-law from trapping grease between his traps and the outlet pipes of the plants in the stockyards. The traps are planks, logs and telephone poles strung across the river to accumulate the grease, now worth about 2c a pound.

Davis charged that the husbands of his three daughters destroyed his traps, built their own network and threatened to throw him in the river.

strength, a blend of the two is perceived or possibly both are identified; if one is considerably stronger than the other, it alone as a rule is perceived. This is odor masking.

On the other hand, certain pairs of odors in appropriate relative concentrations are antagonistic and when the two are sniffed together, the intensity of each odor is diminished. This is odor counteraction.

The field of odor counteraction, as developed today, is based on the significant work done by Zwaardemaker. The development of odor counteractants has been a pure matter of Edisonian research. Our laboratory has evaluated some 4,000 odors and odor counteractants, and research continues daily.

Industrial odors are complex groups of odors. It is unusual to obtain a specific odor from an industrial process stack and even when this is done, the odor may combine with transient odors in the surrounding atmosphere. For this reason industrial odor counteractant formulations, although designed for specific odor descriptions, may contain complex groups of odor counteractants. There is no widely accepted classification of odors, and as matter of fact, the description of odors usually depends upon comparison.

Research work has been carried on in analysis of the odorous components of rendering plant effluents. Odors in a rendering plant arise from a variety of sources, each of which may have its own outlet to the atmosphere. These include the loading platform, the cookers, the dryers, or dehydrators, the press equipment and the lagoons, sewers, or trickling streams into which waste water is discharged. In addition to these elements, odors coming from blood dryers, hog hair cook tanks, empty and full drums, hides and trucks used for hauling, are usually present. The odors vary considerably depending upon whether fresh meat or decomposed products are being cooked. Feathers, paunch, fish and flesh present their own characteristic odors. Many of the insoluble gases are so minute in quantity as to be incapable of determination. These odors can be generally classified as belonging to the amine group. Ammonia and monoethylamine from flesh, and ammonia and monomethylamine from fish form the largest proportion of odorous gases, followed by trimethylamine, sulfuretted hydrogen and dimethylamine from fish, and diethylamine and sulfuretted hydrogen from flesh. Trimethylamine is the most offensive, apart from some substances which remain undetermined because of their very minute quan-

tity. These odors, though exceedingly small in quantity, taken together with the insoluble gases and small quantities of soluble gases which pass the condenser, are capable of fouling a large volume of air.

Following is an analysis of the condensate from surface condenser and condenser effluent from a spray condenser derived from the concentration of flesh in a fresh and stale condition expressed in pounds of substances per ton:

POUNDS OF SUBSTANCES DISTILLED FROM 2,000 LBS. OF FLESH				
	SURFACE CONDENSER		SPRAY CONDENSER	
	Fresh Flesh	Stale Flesh	Fresh Flesh	Stale Flesh
Water	1405.524	1501.386		
Ammonia & monoethylamine	0.736	8.765	0.704	5.600
Diethylamine	} Traces	0.298	} Tra- ces	0.414
Triethylamine		0.528		
Sulfuretted hydrogen	0.061	0.054	0.068	0.155

When we consider for a moment that the nose can detect odors of a general nature of less than one part per million, and of some extreme odors in the range of one part per billion, it is readily seen that the amounts of odors listed above will contaminate many millions of cubic feet of surrounding atmosphere.

As soon as we have identified the odor in the field and measured the field intensity, the solution of the problem is undertaken in the odor counteraction laboratories. Laboratory odor counteractants are usually combined in basic groups. These basic groups are compared with the malodor constituent by use of the olfactometer. The olfactometer is an instrument that combines the odors in measured quantities in terms of parts per million. In spite of the elaborate equipment used, the human trained nose is the analytical instrument that determines the counteraction conclusion. Hundreds of tests are made with various basic components to establish a combination of odor counteractants that completely diminishes the malodor as far as the layman's nose is concerned.

A successful application in the laboratory does not guarantee success in the field. Variations in results are due to air inversion, horizontal dispersion of air movements, and conditions of fog, mist and heavy rain. Observations are made under all these conditions at hundreds of points within a five- to ten-mile radius of the plant over a period of 20 to 30 days to establish best results.

We have found the best over-all

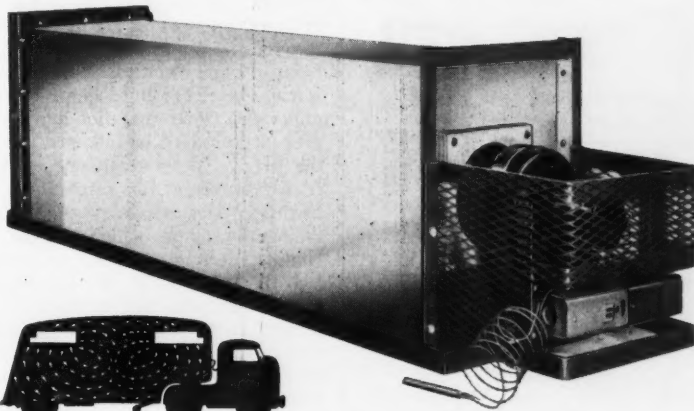


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757 W. Polk Street, Chicago 7, Illinois

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☐ Complete line of Foster-Built Bunkers

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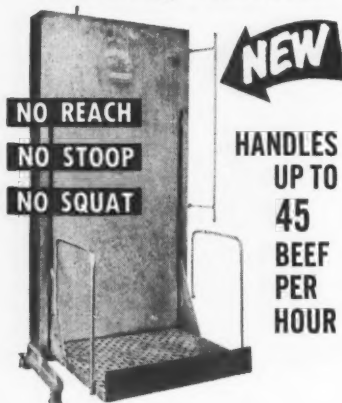
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Quickly pays for itself by cutting production time and worker-fatigue. Self-supporting unit is easily mounted to floor, requiring minimum head room. Connects to plant air line. Platform lifts to 52" in six seconds, ascending and descending on ball bearing wheels. Speed set to operator's requirements. Optional Pull Chain allows quick descent. Made in several LeFiell non-slip platform sizes. Top quality materials for heavy-duty service. Guaranteed performance. Full details on request.

LeFiell OVERHEAD ELEVATING PLATFORM

A proven money-saver coast to coast. Has all advantages of model above, plus swinging saw bracket for supporting splitting saw and saw balancer. Entire assembly moves up and down with platform. LeFiell non-slip platform tread makes cleaning easier. Unit requires less floor space. Simple, foolproof design. Full details on request.

Write for full information

**Le Fiell
Company**

LEFIELL

1465 N Fairfax Avenue • San Francisco 24, Calif.

MEAT INDUSTRY EQUIPMENT

approach lies in a three-step program of treatment. First, an odor counteractant should be vaporized into the stack, or stacks, which carry off the effluent from the cookers and the dryers. Second, the plant should be well-ventilated. It is impossible for any rendering plant to keep all the doors and windows closed and, therefore, we believe the building should be kept under negative pressure. Under this negative pressure, when a door is opened for loading or access, fresh air will flow into the building and no odor will go out except through the treated vents. All the outgoing odor will leave at one point through the fan system, and the main point of odor counteraction treatment is made here. The third step is equally important. Good sanitation and clean-up practices must be followed around the plant. No air treatment solution is a substitute for sanitation. Air treatment is a necessary supplement to handle odors which cannot be eliminated by sanitation.

INSTALLATION IS INEXPENSIVE: The standard equipment required for the application of odor counteraction is installed in a relatively simple and inexpensive manner. The odor counteractant is atomized into the air stream of the odorous exhaust by means of a calibrated atomizing nozzle. The counteractant vaporizes and is combined with the air stream by molecular dispersion.

Regardless of whether the stream of exhaust is held to the ground by air inversion, is vertically dispersed, or horizontally dispersed, the counteractant is carried with the malodor and is noticeably effective until the odor is completely dispersed. The atomizing equipment is readily adaptable to any stack or working area. It is simple and requires little or no service. It is easy to install. No alterations are required in the process equipment, and no downtime is required for installation.

It is not necessary to install elaborate collection equipment for the application. Odors coming from sources other than the cookers, such as the work areas and condenser wells, are treated in a similar manner with an additional inexpensive installation.

Evaluation of the results of odor counteraction in the field area is a rather simple process for the trained observer. Evaluation of the success of the odor counteraction application by plant officials is not so easy. The explanation lies in the fact that there is a wide variation in people in the ability to perceive odors. Some people find malodors pleasant, and others find what normally would be called "pleasant odors" unpleasant. In one

jury evaluation test which was taken over a period of 30 days, we obtained the following results:

Out of 14 observers, one observer couldn't smell at all; one observer found the rendering odor pleasant and the absence of the odor unpleasant; and one juror preferred a perfumed atmosphere. The remaining 11 observers were enthusiastically impressed by the absence of the malodor. For practical observation by plant officials under all operating conditions of air inversion, wind direction and weather conditions, an initial application of from 20 to 30 days should be made to establish conclusively that the application is successful.

Two important advantages of the odor counteraction application are these: The installation cost is negligible, usually under \$150.00 per stack; and the installation can be made in a matter of hours, providing immediate relief from the odor nuisance. The cost of application is relatively low, averaging about 25c to 50c per ton for plants operating at a 15 to 20-ton per day capacity. These costs are for days of worst operation conditions; i.e., days of air inversion, fog, mist and rain, and wind direction towards the complaining area. During many days of the year it is not necessary to use the product at all. Those days of good vertical dispersion carry the odors upward to a point where horizontal dispersion is not noticeable. If the plant is located in an area where a residential community is not affected when the wind direction is away from the area, it is not necessary to use the odor counteractant. Favorable prevailing weather conditions will reduce the overall cost of application.

An odor counteractant used in industrial work areas or in industrial stacks for control of atmospheric odor pollution should be non-toxic, non-allergenic, non-flammable, non-corrosive, chemically inactive, economically feasible, and should be effective in the laboratory and in the field. Odor counteractants should not be used for the removal of particulate material, nor should they be used where toxic materials exceed the maximum allowable concentration in the air for that toxic material.

I have often been asked, "Once an odor has been treated by odor counteraction, how permanent is the application or does the odor return?" Proof of use has been demonstrated over a period of several years. The company I represent during a single year treated 2,079 individual cases of odor contaminated materials to re-

[Continued on page 40]



POINT-OF-SALE posters dramatize eating pleasure of pork sausage in showcase.

Sales Team Spurs 'Sell Flavor' Drive

types, were asked to indicate their preference. The sausage containing the monosodium glutamate was preferred by more than two to one. Of the answers, 57 preferred the flavor enhanced product, 33 preferred the control and 10 had no preference. More significantly, among the people who ate pork sausage twice a week or oftener preference for the flavor heightened product was 85 per cent. Clearly, pork sausage eaters liked this new product.

Reasons for liking the product were stated to be: "More flavor;" "Tastier;" "I just like them better." The questionnaire also disclosed that pork sausage is a household favorite, as a large percentage of the taste testers stated they served it twice weekly.

Petersen considered the results favorable and decided to capitalize on the flavor-enhancing monosodium glutamate. A committee of Leo Miller, sales manager, Deitrich Fricke, plant superintendent, John Gillis, account executive for the firm's advertising agency, Schnell & Associates, and Petersen formulated plans for a merchandising campaign.

It was decided that the story of the flavor improved pork sausage would be announced to the trade and public by a full page colored advertisement in the principal food section of *The Chicago Daily Tribune*, Friday, April 6.

A sales meeting held on April 2 acquainted the firm's 30 driver-salesmen with the facts of the coming merchandising effort. In addition to Petersen and Miller, the group was addressed by Gillis and H. P. Haldt, food products manager, The Huron Milling Co.

Gillis told the salesmen about the advertisement and showed them a proof of it. The all pork sausage advertisement featured four full-color reproductions of pork sausage dishes: sausage corn wheel bread; sausage with sweet potato; sausage and ham delight and pork sausage and lima bean casserole. Complete ingredient and cooking instructions were listed below each dish.

In the top center of the ad was the statement, "Now

SALESMEN GET briefing on salient points of campaign aimed at retailers from H. P. Haldt by means of visual aid material.

MUCH has been said about selling the plus factors of meat products—taste, flavor, aroma, etc. This has been described aptly as selling the "eating" of meat products. That meat products are highly nutritious is but one of the selling points in meat merchandising.

Recently Scott Petersen, jr., president, Scott Petersen & Co., a progressive sausage kitchen in Chicago, decided to explore potentials of flavor merchandising. The firm has been using monosodium glutamate in some of its sausage products. The possibility of accentuating pork sausage flavor by adding monosodium glutamate seemed intriguing.

However, before including it in his seasoning, he pre-tested the idea. In cooperation with his MSG supplier, The Huron Milling Co., he arranged to hold a taste test panel at the Home Arts Guild, an independent organization whose samplers are housewives learning the latest ideas in cookery, household management, etc.

A batch of fresh pork sausage was prepared for the test. The batch was divided into two lots, one of which had monosodium glutamate added to the seasoning while the control had the standard seasoning. The two lots were coded.

In the questionnaire the housewives, who sampled both

DISCUSSING sales message are H. P. Haldt, Huron Milling; J. Gillis, account executive, and Scott Petersen, president.





CUSTOM STEAK TENDERIZER

is available for use everywhere!

More than 10 years of use in hundreds of plants throughout the country have proved that Custom Steak Tenderizer gives frozen steaks a bright, delicious flavor and tenderness that results in repeat sales. It brings out the full flavor of the steaks . . . does not add any other flavor to them.

Custom Steak Tenderizer *never* makes steaks soft or "mushy." Meat stays pleasantly firm, yet is not tough or chewy. The tenderizer is easy and inexpensive to use . . . but it *will* produce increased sales for you because your cubed, sandwich and other types of frozen steaks will please your customers more than ever before.



Custom **FOOD PRODUCTS, Inc.**

701 N. WESTERN AVE. • DEPT. NP4-216 • CHICAGO 12, ILL.

Now approved by the federal Bureau of Animal Industry. Custom Steak Tenderizer is available for use in all plants. Simply write us to have your Custom Field Man call and give you an actual working demonstration.

Ask about the many other famous Custom Products, too. They can do much to increase your business . . . and your profits.

Flavor Improved With MSG."

Haldt told the group the letters, MSG, have an assured response factor. He cited the success of the petroleum and tooth paste merchandisers with TCP and GL70, the meaning of which is unknown to the majority of consumers. Today this type of terminology has a indefinable sales appeal.

Haldt told the salesmen this campaign, believed to be the first of its kind, gave them a new sales message—they could talk about heightened taste appeal to the retailer. Advertising would create retailer interest and prompt him to say, "Hey Joe, what's with this MSG?" Prior to the sales meeting the firm sent letters to all retailers in its market area explaining plans for the campaign. In a sense, the dealers were prebriefed.

Salesmen were shown results of the taste test in graph form. Haldt explained the function of monosodium glutamate is to enhance product flavor. He compared it to a radio's volume control which in no way affects the quality of the musical performance but merely increases volume. The glutamate has no flavor of its own. It merely brings out flavor in the product.

He displayed some of the point-of-sale material prepared to support newspaper advertising. Shelf talkers and a large wire hanger were exhibited. The large wire hanger states: "Scott Petersen Flavorful Pork Sausage . . . even m-m-m tastier today! Try it . . . You'll see! because MSG is in it." The wire hanger was printed in Petersen's package colors, red, white and blue. Individual pork sausage packages carry a red and gold embossed label stating, "MSG added."

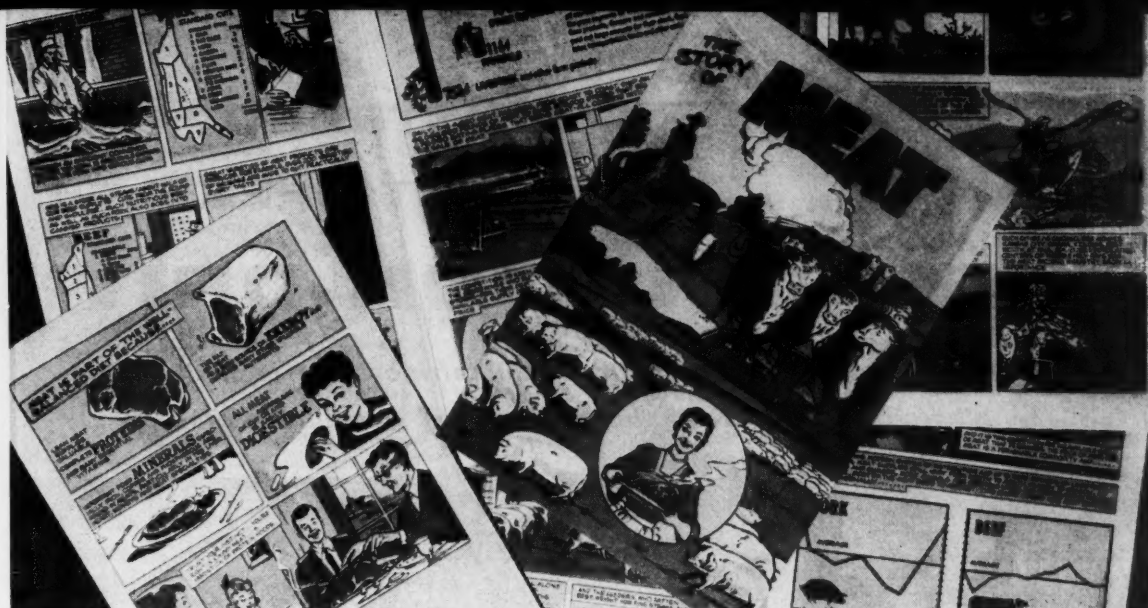
Haldt emphasized that the salesmen had a new item to sell—flavor. They were urged to "sell hard" while it is still new.

Some of the salesmen wanted to know if MSG improved color. The answer is no. Asked if the product would retain flavor and keep color, Haldt replied that MSG would retard flavor dissipation.

A tested meat item containing MSG kept its full flavor for a longer period than product without it.

Salesmen were furnished with kits containing an ad along with the point-of-sale display material to assist them in their efforts.

Preplanning of the sales and merchandising campaign has paid off, Petersen says. At midweek pork sausage volume had increased 25 per cent over the previous week. This is the best pork sausage volume the firm has enjoyed, proving that flavor can be merchandised.



AMI Story Has Appeal for All Ages

IN evaluating the new comic book, "The Story of Meat," Chris Finkbeiner, president of Little Rock Packing Co., said, "It has put the Arkansas Maid brand front and center in the homes of thousands where we feel sure it has done a deep selling job." Created by the advertising department of the American Meat Institute, the book is available to all the meat industry. The success of "The Story of Meat" is attributed to the painstaking care used in compiling the educational material and its cartoon treatment.

Vern Schwaegerle, AMI advertising manager, says the Institute believed there was a real need to tell the meat story to the nation's school population. If industry facts were taught during formative school years, misconception about industry functions, profits and the nutritive value of meat would melt away. The AMI decided the illustrative and simple style of the comic book could serve this function best. W. C. Popper & Co., New York, N. Y., industrial comic book publisher, did the creative art work.

The ideas employed represented combined thinking of many AMI members. To insure perfect accuracy, "The Story of Meat," went through nine dummy stages before it was finally approved. The eight-page full color book tells the story of American meat packing from its early beginning in colonial New England to its present nationwide status. Exacting care in presentation makes the copy suitable for virtually any level of schooling. The AMI reports some

packers have made a special effort to distribute the books to high school home economics classes.

The story has avoided regionalism so that any packer can use it to tell the meat story. Similarly, the book is not dated to any particular time. Progress from colonial to modern meat packing is traced in broad strokes. All pictures of farm and packinghouse scenes have been screened for realism to attain maximum acceptance.

In telling its story, the book stresses the highly competitive nature of the industry in its various functions. It spells out the vastness of the industry's procurement problem, dependent as it is on some 9,000,000 beef, pork and lamb producers and buying markets scattered across the nation. Graphs tell the story of livestock supply peaks and valleys that complicate production and selling. The portion of the various cuts from a hog and steer, the contribution of by-products to lower meat costs, the place of research in such drugs as ACTH and cortisone are emphasized. An illustrative table shows the distribution of the packers' sales dollar.

The herculean task the industry performs as the link between raw materials from the farms and food on the consumer's dinner table is underscored with facts of daily meat delivery: It points out that 4,000 meat plants deliver 66,000,000 lbs. of meat to 300,000 retailers and 270,000 public feeders across the nation at a competitive price. The story concludes by reiterating the nutritive pluses of meat—"the yardstick of protein foods."

The book is an informative piece that the industry can utilize to the maximum. It has been used in many ways. One large packer attached a copy of the book to each time card to acquaint his employees with the industry. Packers have distributed the books to schools and retailers.

An ideal time to distribute, "The Story of Meat," some packers say, is at the termination of a plant tour. It will tie into a compact set of facts the overall impressions and statistics the visitors get from a plant visit.

Little Rock Packing Co. distributes the books to studio guests who watch the televising of its children's program, "Cactus Vick"—a gun toting straight shooting character from the Wild West. "Cactus Vick" also makes appearances at store demonstrations and visits youngsters at schools.

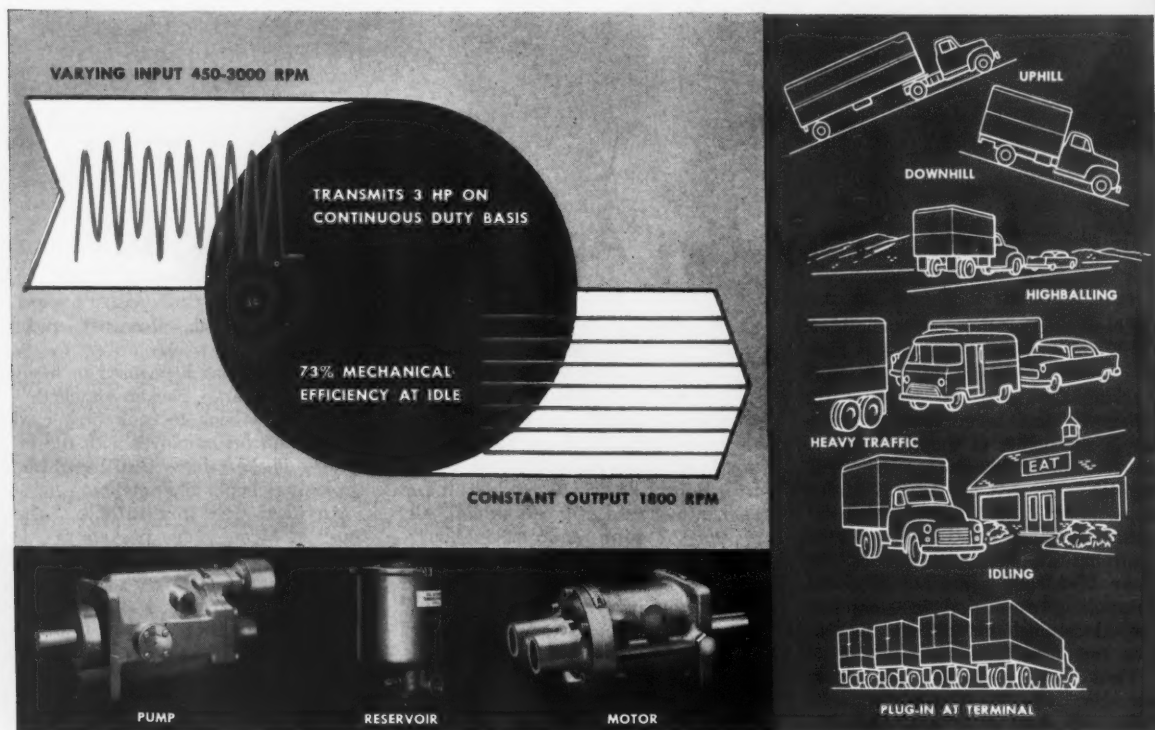
Art Schnipper, sales coordinator, Little Rock Packing Co., considers the "The Story of Meat" a two-way sales tool. It helps to sell youngsters sell their parents on the goodness of meat.

The back page has space for imprinting the packer's name.

Books are available from the AMI at cost. In large quantities the books will cost approximately one cent without an imprint. Since pictures are timeless a large quantity can be purchased at a nominal sum and held for distribution as the occasion arises. With each order of 25,000 books, the publisher furnishes free an Oster double action electric knife sharpener. Several packers have presented the sharpener to their local high school home economics departments.

NEW SUNDSTRAND CONSTANT SPEED REFRIGERATION DRIVE

*Revolutionary new unit provides full refrigeration capacity at
all truck speeds...eliminates auxillary gasoline engine*



Lightweight, compact, quiet, easy to install, minimum maintenance

Here is Sundstrand's answer to many of the problems of truck refrigeration. This revolutionary new hydraulic system eliminates the problems inherent with other types. The system is quiet, compact, needs little maintenance, and consumes no fuel.

This new approach to cold-making consists of a variable speed, constant volume hydraulic pump driven from the truck engine by belt or power take-off; a small oil reservoir which includes a filter; and a hydraulic motor which drives the compressor at a con-

stant speed of 1800 rpm. The remarkable feature of the system is that the pump delivers hydraulic fluid to the fluid motor at a constant volume regardless of the operating conditions of the truck. It can be parked, idling, crawling through traffic or up a steep grade, or highballing down the turnpike—still the compressor is driven at the same speed.

This system has been developed specifically for truck refrigeration service to deliver up to 3 hp on a continuous duty basis, with

ample capacity to handle starting loads.

Fleet operators like the new system because it is efficient, easy to install and operate, and almost free from maintenance. Drivers like it because they can literally forget it and concentrate on the truck. Send for data sheet which gives complete technical information on this unit. Continuous full capacity truck refrigeration is ready for you now! Available through truck refrigeration system manufacturers.



SUNDSTRAND HYDRAULIC DIVISION

SUNDSTRAND MACHINE TOOL CO., ROCKFORD, ILLINOIS, U. S. A.

AIRCRAFT AND INDUSTRIAL HYDRAULIC TRANSMISSIONS, PUMPS, MOTORS, AND VALVES • OIL BURNER PUMPS • AIR SANDERS • LATHES, MILLING, BROACHING AND SPECIAL MACHINES • BROACHING TOOLS • MAGNETIC CHUCKS

Recognize Human Factor In Research—Conquest

A plea for recognition of the human factor in the industrial research laboratory was made this week in White Sulphur Springs, W. Va., by Victor Conquest, vice president of Armour and Company, Chicago.



DR. CONQUEST

"Human beings are the most important reagents in a research laboratory," said Conquest, following his acceptance of the Industrial Research Institute medal for 1956.

The medal has been awarded annually since 1945 to honor "outstanding accomplishment in leadership or in management of industrial research which contributes broadly to the development of industry or the public welfare."

Conquest, who has directed the meat packing company's research activities in Chicago since 1931, told the industrial research executives at the Institute's annual meeting:

"As we can apply science to research itself, so we can apply science to the management of research. We must not make the mistake, however, of forgetting that research is done by people. They have dignity, sensitiveness, degrees of creativeness, moods, likes and dislikes, and their own personal problems that influence their attitudes toward all factors around them. If you can tune in and get on the same wave length as those with whom you work, there are few problems of any kind that cannot be solved."

Conquest's original department consisted of 15 persons. The Armour technical staff now numbers more than 400 workers. They have developed hormone and enzyme products from meat animals, including ACTH; a wide line of chemicals made from fats; a best-selling deodorant soap; vacuum packed and frozen meats; a shortening made by modifying the lard molecule, and other products.

Presentation of the medal was made by Howard C. Vesper, vice president of Standard Oil Company of California and a past president of the Industrial Research Institute.

The Industrial Research Institute was organized in 1938 under the auspices of the National Research Council to promote improved management of industrial research. It has a membership of 143 companies with research staffs of 65,000 persons.

FAR-ZUPERIOR Complete Production Line



"Big Packer Style"

Designed for small packers, slaughterers, and locker operators. You can do business in "Big Packer Style" at reasonable cost with as little as 12' x 12' floor space and 10' ceiling. Capacity about 40 hogs per hour. Assembly consists of Killing and Bleeding Rail, Four Shackles and Throw-in, 500# Electric Hoist, Scalding Tank, Thermometer, Ittel Hog Dehairer, Gambrelling Table.

—Hog Dehairers
—Gambrelling Tables
—Bleeding Rails
—Scalding Tanks

—Knocking Pens
—Splitting Saws
—Hog & Poultry Singers
—Dial Thermometers

Write for free descriptive material

FAR-ZUPERIOR

Sales and Engineering Co.
Box 630 Cedar Rapids, Iowa

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



OVERHEAD TRACK SCALES

WEIGH BEAM or DIAL ATTACHMENT

SALES - REPAIRS - SERVICE

CALL OR WRITE

O'BRIEN SCALE DIVISION NEW YORK TRAMRAIL CO. INC.

345-349 Rider Ave.

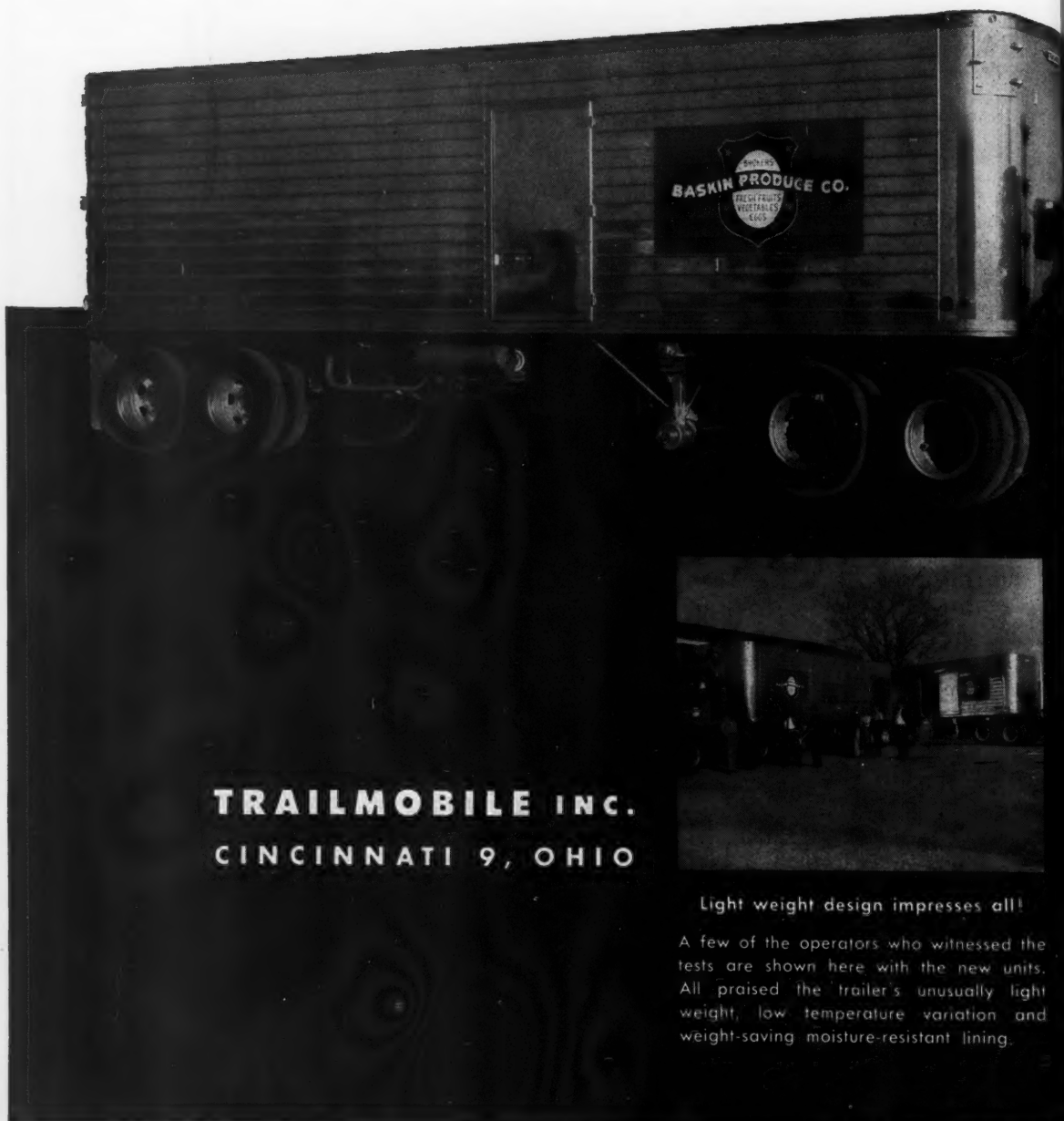
Melrose 5-1686

New York, N.Y.

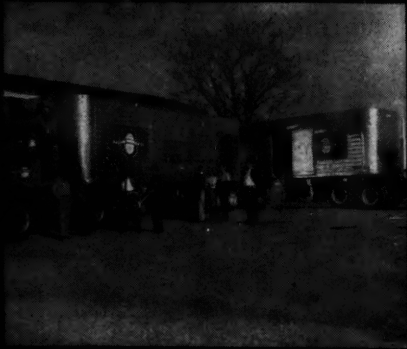
Tests prove average temperature variation

LESS THAN 2°

in this new lightweight **CID*** reefer



TRAILMOBILE INC.
CINCINNATI 9, OHIO



Light weight design impresses all!

A few of the operators who witnessed the tests are shown here with the new units. All praised the trailer's unusually light weight, low temperature variation and weight-saving moisture-resistant lining.

Burns & Co., Ltd., Reports Record Net of \$1,215,157

Record sales of \$122,000,893 and a record profit of \$1,215,157 for 1955 were reported by Burns & Co., Ltd., Calgary, Alta., in the firm's annual report to shareholders.

Profit was \$542,000 greater than in 1954 and sales exceeded the 1954 total by \$14,197,000.

Packinghouse operations accounted for \$918,000 of the profit, or 75c on every \$100 of sales, as against 34c in 1954 when the profit was \$376,000. Earnings on the greater number of shares now outstanding were \$1.58 per share. Dividends declared and payable in 1956 amount to 60c plus 5c extra per share.

"By comparison with the previous year, markets were more stable and volume greater," explained Reginald S. Munn, president. "These two factors, with the expansion of the company's business in the province of Quebec through the acquisition of Modern Packers, Ltd., resulted in a record profit. This was accomplished in the face of a reverse suffered through the loss by fire of an important part of the company's Prince Albert plant. The loss of fixed assets and inventory, fully covered by insurance, amounted to \$1,767,000 and has since been recovered."

The Prince Albert plant, Munn added, is presently operating on a reduced scale. The destroyed portion is being replaced rapidly and the plant should return to normal operation by next August.

"There is evidence of an increase in livestock production and a larger meat supply," Munn said in summing up this year's outlook. "Prospects for substantial exports are not good, but present indications are that the economy of Canada, with the exception of agriculture, will continue buoyant. Increasing population and promise of a greater per capita consumption of meat should enable demand to balance supply and thus tend to stabilize the livestock and meat industry."

These Slogans Were Best In Firm's Annual Contest

"Accidents Play on the Unsafe Way" is the top prize-winning slogan submitted by an employee of Canada Packers, Ltd., Toronto, in the company's annual safety slogan contest. It was submitted by Charles Cope-land.

Llewelyn Williams won second prize with "Reduce" not "Induce" Accidents." Third prize went to Bud Moeller for "If you're always alert—you'll never get hurt."

Greatest Advancement Since...

...the Wheel



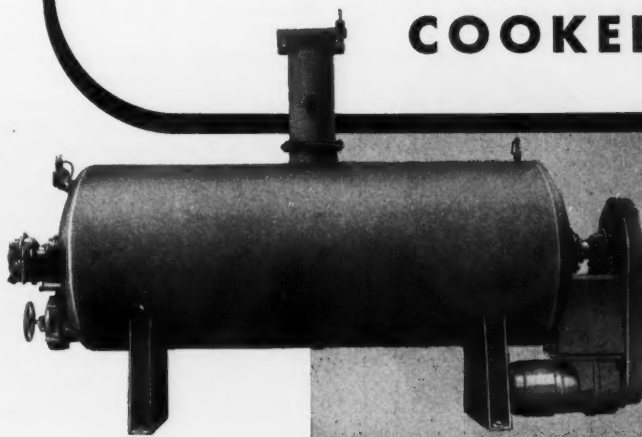
...the Steam Engine



...the Cotton Gin



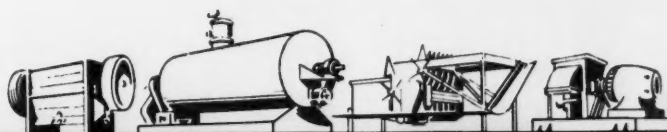
The DUPPS "SPACE SAVER" COOKER!



Yes, the "Space Saver" Drive Cooker is a revolutionary step forward in the design of dry rendering cookers. You get the most compact drive ever offered, fully inclosed—oil tight, for trouble free operation. The two point suspension underframe makes it easier for cleaning and piping. The single steam inlet simplifies piping and places valve near operator for easy control. The Dupps "Space Saver" Drive Cooker assures you of greater capacity in **much less** space—Write us for full information today —

THE DUPPS COMPANY

GERMANTOWN, OHIO



MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

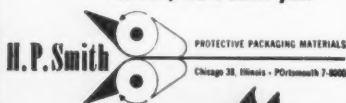


• If Pigs had a choice (which they usually don't) their "going to market" wardrobe would always be the old favorite, HPS Loin Wrap
Most Packers know this.



• That's why pork loins have traveled in first class condition for over half a century, from
• packer to purveyor. HPS makes many meat wraps for many uses.

Call us, we'll show you.



Congressional Hearings Set On Humane Slaughter Bills

Several bills intended to require more "humane" methods of livestock slaughter will be the subjects of hearings in the near future by subcommittees of both the House and the Senate committees on agriculture. The bills are: S-1636, HR-7672, HR-8540 and HR-9603.

April 24 is the date on which hearings are scheduled to begin before the House group, and the Senate hearings are expected to begin May 9. The American Meat Institute has requested a two-week postponement of the House hearing to provide the industry with an opportunity to conduct tests on a new stunning device developed by the Remington Arms Co. (See THE NATIONAL PROVISIONER of March 24.)

The AMI's committee on improved slaughtering methods has been cooperating with the American Humane Association, and both have been working closely with the Remington Arms Co. in developing the new device. The AMI will be represented at the Washington hearings and take the position that legislative compulsion is not the answer to this problem.

New U. S. Grade Markings

Use of grade markings is the subject of MIB Memorandum No. 101 (revised), Supplement 5, which reads: "The impressions of the grade markings appearing below are added to



the list of impressions that may be applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service and need not

be submitted to the Washington office for approval. Such impressions should, however, be approved by the inspector in charge prior to their use.

Sees Denver Leading Meat Packing Center In 10 Years

Denver will become the number one meat packing center within the next ten years, in the opinion of Sol Davidson, general manager of National Food Store's Denver plant.

"Located in the center of the United States, with the type of cattle the area produces, the ideal climate for feeding and good water—Colorado has it!" Davidson declared.

National Food Stores, Inc., operates a packing plant in Denver and a cattle feeding lot near Brighton with a capacity of 8,000 head. The chain store operation serves 11 states—Illinois, Indiana, Iowa, Louisiana, Michigan, Minnesota, Tennessee, Missouri, No. and So. Dakota and Wisconsin.

Connecticut Will Enforce Revised Unfair Sales Act

Connecticut Food and Drug Commissioner Attilio R. Frassinelli warned recently that the state's unfair sales practices act, intended to curb "loss leader" merchandising, will be rigidly enforced.

He announced that a special investigator would be appointed to uncover violations throughout the state.

Although the law has been on the statute books since 1937, it had no teeth until the 1955 state legislature provided penalties for violators.

Since the amendment went into effect last October, the Food and Drug Commission has had staff members out in the field to explain the law to wholesalers and retailers.

The act prohibits the advertising or offering for sale of items of any kind at markups of less than 2 per cent for wholesalers and 6 per cent for retailers.

HOLLENBACH

spells extra profits for you!

By adding Hollenbach's famous "314" Summer Sausage, B.C. Salami and B.C. Dry Cervelat to your present line you "cash in" on Hollenbach's long experience, reputation and prestige. You will not be competing with Hollenbach because Hollenbach does not sell retail. Phone or write today for particulars.



CHAS.
HOLLENBACH
INC.

Chas. Hollenbach, Inc. is the oldest and largest exclusive manufacturers of dry sausage in the country.

Telephone: LAwnsdale 1-2500

2653 OGDEN AVENUE • CHICAGO 8, ILLINOIS

New York, Other Eastern Meat Processors to Act as Hosts of National Food and Drug Conference in May

New York City and other eastern meat processors will participate officially in an observance of the 50th anniversary of the first Federal Food and Drugs Act and the Meat Inspection Act during the National Conference of Food and Drug Officials of the United States, May 6-11 at the Hotel New Yorker, New York City.

The official opening day of the conference, Monday, May 7, has been designated as "Meat Processors' Day" in honor of the occasion and in recognition of the contribution of the meat processing industry to the development, effective application and public understanding and acceptance of the federal laws and similar state and municipal laws.

The program for the day will include an address of welcome by Mayor Robert F. Wagner and talks by Dr. Loena Baumgartner, New York City commissioner of health, Dr. A. R. Miller, chief of the Meat Inspection Branch, USDA, and conference officials.

A hospitality hour and cocktail party, including food, drink and entertainment, will be given on that day by the eastern meat processors' organizations for the more than 600 convention delegates and guests. In addition to acting as sole hosts of this initial social affair, the same groups of meat processors will participate in sponsoring on each day of the conference a number of social events for the ladies who will be present at the conference.

A number of industry representatives also will attend a conference banquet May 10, to be addressed by

a member of the President's cabinet and other persons of national prominence.

The meat processors' organizations acting as hosts of the conference on "Meat Processors' Day" and also as co-sponsors of the other social events throughout the conference week are: Meat Trade Institute, Inc., Eastern Meat Packers Association, Provision Merchants Trade Council, Inc., and Meat Packers Employers Association of New York.

The host committee, designated as the New York meat processors committee of the national conference, consists of Joseph Cohn, counsel, Meat Trade Institute, Inc., chairman; George W. Kern of George Kern, Inc., and Lester Levy of Plymouth Rock Provision Co., Inc., representing the Meat Trade Institute; John Krauss of John Krauss, Inc., representing the Eastern Meat Packers Association; Edwin Anderson of Anderson & Tarlow, representing Provision Merchants Trade Council, Inc.; Edwin E. Schwitzke of Trunz, Inc., representing Meat Packers Employers Association of New York; Dr. M. Brodner, inspector in charge of the New York office of MIB, and Charles H. Fogg, assistant director, Bureau of Food Control, New York State Department of Agriculture and Markets, Albany.

Massachusetts Truck Taxes

A bill proposing a weight-distance tax on heavy trucks, similar to a law in effect in New York, was rejected recently when it was submitted to the Massachusetts Senate.

\$4,000,000 a Year Needed To Increase Basic Beef Consumption, Ad Man Says

Beef is underadvertised and undermerchandised by at least 50 per cent, and an estimated promotion budget of approximately \$4,000,000 a year is likely to be needed to increase basic consumption, John M. Willem, Chicago advertising executive, told the California Cattle Feeders Association recently.

Explaining his statement of the existing lack of beef promotion, Willem, a vice president in the Chicago office of J. Walter Thompson Co., pointed out that while meat represents 21 per cent of the country's total food bill, it gets only 13 per cent of the food advertising.

Speaking before a luncheon meeting, Willem listed three conditions necessary for a successful beef promotion: 1) the opportunities available to increase consumption; 2) the volume in advertising and merchandising needed for the job, and 3) a practical method of collecting the funds from all the producers.

Factors favoring higher beef consumption are the rapid population growth, the trend toward high-quality protein foods in the diet, and the millions of families moving into income brackets that permit a higher standard of living. But these families must be educated through mass advertising to want the values beef affords, the speaker emphasized.

Cattlemen and beef industry leaders throughout the country will watch California's experience with the check-off system as a means of raising beef promotion funds, Willem told his Fresno audience. He said it is essential to have a method for putting the united support of all producers on an equitable basis behind the beef program if it is to be effective.

Idaho Cattlemen Urge Tighter State Inspection

Tightening health and sanitation regulations at slaughtering places not covered by federal inspection was urged in a resolution passed by the Idaho Cattlemen's Association at the group's convention in Pocatello.

Other resolutions urged the curbing of meat imports until supply and demand are more in balance and the creation of an International Food Commodity Board to distribute surplus foods to any needy nation.

The association elected Milford J. Vaught, Bruneau, as president, Walter Schodde, Burley, first vice president, and G. B. Wilson, Culdesac, second vice president.



NEW, ALL-STEEL livestock car, hundreds of which are now in service for the Union Pacific R. R., for high speed shipments on fast schedules. Features of the cars include composition non-skid flooring, roller bearing steel wheels, high speed brakes, cushion draft gear, special bolster snubbers to eliminate bounce, aluminum painted roofs and ends to reflect heat and keep inside car temperature lower and a high upper deck also insulated against excess warmth from lower deck.



HURON MSG WORKS FLAVOR WONDERS IN MEATS, VEGETABLES, SOUPS, POULTRY, OTHER DISHES.

There are two ways about it . . . building the e

HURON HVP ADDS A MEATY FLAVOR TONE TO HASH, SOUPS, MEAT PIES, SAUCES, OTHER DISHES.



But there is only one place to get both . . .



1-HURON MSG

PURE MONOSODIUM GLUTAMATE 99+%
THE TASTE-MAKER

Puts more sheer TASTE into your own flavors!

Make your product taste *best* and consumers, retailers and distributors will all come back for more. Make your product taste its *very best* by adding Huron MSG. Huron MSG coaxes the most mouth-watering flavors from the fine ingredients you use, yet adds no flavor of its own. What's more, with Huron MSG, frozen, canned and other prepared foods even *store* longer without losing flavor. Huron developed America's first MSG. Huron gives you unmatched, on-the-spot technical help. Huron service is quick, intelligent, dependable. MSG means Huron; it's that simple.

he extra flavor that builds extra sales!



2-HURON HVP

HYDROLYZED VEGETABLE PROTEINS
THE FLAVOR OF MEAT FROM WHEAT

ADDS the hearty savor of richly browned beef!

Now even "Friday" dishes can smack of the tantalizing taste of oven-browned beef. Huron offers you the flavor of "meat from wheat" in amazing HVP. Small quantities of HVP (often working together with MSG) effect startling improvements, bringing a hearty meatiness to canned, frozen and other prepared foods. Huron developed and produced America's first complete line of HVP. Huron gives you unmatched, on-the-spot technical help. Huron service is quick, intelligent, dependable. HVP means Huron; it's that simple.

For further helpful information, write or call

the **HURON** Milling Company

Executive Office: 3101 N. WOODWARD AVE., P. O. BOX 9, ROYAL OAK, MICH.

Sales Offices: 9 PARK PLACE, NEW YORK 7; 161 E. GRAND AVE., CHICAGO 11; 383 BRANNAN ST., SAN FRANCISCO 7; 607 SECOND NATIONAL BUILDING, CINCINNATI 2. **Factories:** HARBOR BEACH, MICH.



Tovrea Can Feed 35,000 Cattle in Yards

Receipt of 215,000 cattle from 18 states and redistribution to 16 states in the South and West is reported in the 1955 annual statement of the Tovrea Land Cattle Co., which is rated as the largest pen feeding operation in the Southwest. The stockyards are located close to the eastern city limits of Phoenix, Arizona. Facilities include a new exchange building containing 30 offices of firms and businesses having livestock interests, cattlemen's restaurant and 1889 decorated lounge and bar.

Surrounded by smaller feeding concerns, Tovrea's yards have 396 pens, over 8 miles of feeding troughs and cover 175 acres. Thirty-five thousand cattle can be handled at one time.

Annual use of feed amounts to 27,000 tons of hay, 26,000 tons of grain, 6,000 tons of molasses, 15,000 tons of cottonseed hulls and 8,000 tons of cottonseed meal. Formulated feeds are processed in adjacent mills (see above) owned by the company at the rate of 35 tons an hour.

Officers of the Tovrea organization are P. E. Tovrea, sr., president; P. E. Tovrea, jr., vice president; E. A. Tovrea, vice president and supervisor of operations; E. E. Barnard, vice president and G. T. Kearney, secretary-treasurer.



Proposed Ordinance Would Allow Meat Sales at Night

A proposed new ordinance in San Francisco would permit the sale of fresh meat and poultry after 6 p.m., a curfew imposed since 1939.

The measure was submitted to the board of supervisors by Harold S. Dobbs, a board member, who pointed out that many persons do not get home from work in time to buy meat under the present law.

"I see no reason to place members of the general public in a position where they find it quite difficult to purchase fresh meat and poultry and keep their jobs," Dobbs said.

The 1939 ordinance, which Dobbs' proposal would amend, limits butcher shop operations to the hours of 7 a.m. to 6 p.m. on weekdays and bans the holidays, except when the holiday falls on a Saturday. A half day operation is permitted for Saturday holiday occasions.

The proposed ordinance, which was referred to the supervisors' health and welfare committee, would permit meat sales up to 10 p.m. On holidays that fall on Saturday, meat shops could remain open until 6 p.m.

Three New Presidents Are Elected by Warehousemen

Three new presidents were elected at the 65th annual meeting of the American Warehousemen's Association at Los Angeles. The association is served by a general president as well as the presidents for AWA's two divisions, which are the National Association of Refrigerated Warehouses and the AWA Merchandise Division.

AWA's new general president is Millard W. Young, National Ice and Cold Storage Co., San Francisco. Gilbert J. Stecker, president, Merchants Ice and Cold Storage Co., Inc., Louisville, will serve as NARW's new president. The new president of the AWA Merchandise Division is C. J. La Mothe, president, St. Louis Terminal Warehouse Co., St. Louis.

New MIB Memorandum Deals With Export Procedure

Information has been received from the government of the Netherlands to the effect that it is no longer necessary to freeze salted hog casings destined for that country, according to MIB Memorandum No. 229.

The statement now required on the reverse side of the export certificate by paragraph 24.5(g) of the meat inspection regulations will no longer be needed, the memorandum says.

The Meat Trail...

Edward Foss Wilson Gives Up Chairmanship of Firm

EDWARD FOSS WILSON has relinquished his post as chairman of the board of Wilson & Co., Inc., Chicago, to devote full time to other responsibilities. He will continue to serve as a board member, however.

In granting Wilson's request not to re-elect him as chairman, the board at its annual organization meeting late last week expressed its appreciation of his 30 years of service. It took no action on a successor.

Wilson began his career with the company in 1926. After serving in various plants and general office departments, he was elected vice president in 1931. He was elected president in 1934 and served in that capacity until 1953 when he succeeded his father, THOMAS E. WILSON, as chairman, and JAMES D. COONEY became president.



E. F. WILSON

which last year had sales in excess of \$600,000, was operated in the past as a partnership consisting of RICHARD BERGMAN, SR., and his sons, RICHARD, JR., JAMES and ROBERT. The senior Bergman is mayor of Griggsville. The new Pittsfield plant will enable the firm to slaughter and process 10,000 to 15,000 hogs and 5,000 to 6,000 cattle a year. Employment is expected to increase from the present 17 to 30 workers.

The packing plant, hog yards and sales pavilion owned by GEORGE M. HOOPER at Tarkio, Mo., will be offered for sale at public auction Tuesday, April 24.

ALBERT CORRELL and DON NESMITH, both of Salina, Kan., have purchased Warner Packing Co., Ellsworth, Kan. Nesmith, a meat cutter for 22 years, will manage the business.

Cross Bros. Meat Packers, Inc., Philadelphia, which had been operating as an out-of-state corporation, has incorporated in the state of Pennsylvania for the first time, with the registered offices of the new corporation at its present plant at 2600 N. Front st. The company maintains its corporate status in New Jersey. SAMUEL CROSS is president of the firm.

Quaker City Packing Co., Inc., will move its dog food packing operations from Allentown, Pa., to its plant at Catasauqua, Pa., company officials have announced. The firm, which for

many years has been canning dog food and horsemeat for export, recently began slaughtering and processing meat for human consumption under federal inspection. Allentown facilities will be used for packing both fresh and canned meat. The Allentown plant will be known as E. J. Rudman & Co., a division of Quaker City, which is headed by EUGENE J. RUDMAN as president and general manager.

The small packing company started by C. E. MYRICK, SR., in Jasper, Ala., in 1952 now slaughters an average of 40 head of cattle and hogs a week and also manufactures sausage under the Table Joy brand. Myrick's three sons and a son-in-law are associated with him in Myrick and Co.

Standard Meat Co., hotel meat supply house at Fort Worth, Tex., has extended its service to individuals with the opening of a public show room. E. M. ROSENTHAL, general manager, said the firm will fabricate anything from a carcass down to gift boxes of steaks or ground patties. Free delivery will be offered for orders of 30 lbs. or more, and a financing service will be available with the purchase of \$100 or more of meat. President of Standard Meat Co., which has 80 employees, is BEN H. ROSENTHAL.

Robb Packing Co., Lexington, Ky., has received a building permit to remodel its plant at an estimated cost of \$40,000. Proctor-Ingels is the architectural firm, and the Cecil Fox company has the building contract.

The new plant of Marhoefer Packing Co., Inc., at Postville, Iowa, may be expanded to house a dog food cannery, officials have disclosed. The plant now employs 39 men and is slaughtering an average of 90 head of cattle a day. If plans go through, a plant addition will be built and offal products from cattle will be processed and canned for dog food, requiring 20 more workers.

Paola Crystal Ice & Locker Plant, Paola, Kan., has installed new slaughtering facilities.

JOBS

Promotion of three men at the Sioux Falls, S. D., plant of John Morrell & Co. has been announced by L. E. WINNETT, sales manager. J. F. VANDER PLOEG, in addition to his duties as manager of the plant's metropolitan sales division, has been named

PLANTS

Machlin Packing Co., Norwalk, Calif., has been purchased by Modern Packing Co., Vernon, Calif. With the purchase by Modern, the Machlin company name was changed to Modern Meat Co. of Norwalk.

The Small Business Administration has approved a loan of \$100,000 to Sheridan Meat Co., Inc., located at Sheridan, Wyoming.

An estimated \$100,000 worth of dressed meat was ruined recently when the rear area of the plant of United Dressed Beef Co., Los Angeles, collapsed, breaking refrigeration pipes and permeating the air with ammonia fumes. L. C. HUSTED, fire chief of the Vernon area, said the building broke apart at a place where new construction was started. The company is owned by SAM and BEN BORNE.

Bergman Packing Co., Griggsville, Ill., which recently was incorporated, has begun the sale of \$89,000 in preferred stock to finance the erection of a new plant west of Pittsfield, Ill., and the development of an auxiliary processing operation at the existing Griggsville location. Stock is being issued to Pike County investors in \$10 denominations. The ten-year-old firm,



HERE'S evidence that food service operators want merchandising aids. Pictured are T. R. Englehardt, (left) and F. J. Bender, food service department, Armour and Company, Chicago, with some of the recent requests filled for the booklets, menu tip-ons, recipes, films and other promotional material Armour provides as a service to the restaurant and institution industry.

manager of sales training. A new Florida sales division has been created, and J. W. HUNTER was named manager. Replacing Hunter as assistant manager of the canned meats division will be P. M. PURDY, who has been serving as assistant manager of both the frozen food division and the branch house division.

The promotion of two men to positions of greater responsibility in the sales department of Scott Petersen & Co., Chicago, has been announced



W. R. KLOSS



G. R. GEISS

by SCOTT PETERSEN, JR., president of the firm. Named assistant sales manager was WILLIAM R. KLOSS, who joined the company in 1937 and has been a sales supervisor since 1947. GEORGE R. GEISS, a member of the sales force since 1951, has been promoted to supervisor. He will be in charge of routes covering Chicago's south side and south suburban areas and of a proposed company branch on the south side.

Mrs. GEORGIA KUVALIS has become owner-manager of American Meat Co., San Francisco, and is the first woman to be elected a director of the Pacific Coast Meat Jobbers Association. Another woman, Mrs. ALTHEA RATHJENS, has become owner-manager of P. F. Rathjens Meats, also of San Francisco. Both are widows of the former owners.

GEORGE RYAN, former manager of fresh pork sales for Agar Packing Co., Chicago, now is associated with Guarino Wholesale Meats, 3615 S. Halstead st., Chicago.

CLAYTON KINGSTON has been advanced by Geo. A. Hormel & Co. from an assistant manager of hog buying at Austin, Minn., to assistant manager of the Hormel plant at Fort Dodge, Iowa.

DEATHS

CLARENCE WICKERT, 49, assistant manager of Columbia Warehouse Co., Chicago, died suddenly of a heart attack on April 13.

OSCAR J. HAERING, 52, sales manager of Haering Provision Co., Milwaukee, died recently after a long illness. His three brothers are officers

of the firm. WILMER is president; STEPHEN, vice president, and ARNO, secretary.

JESS PERRY, 66, owner of Jess Perry Packing Co., Hart, Mich., died recently following an illness of several weeks. Survivors include the widow, LOTTIE, and a daughter, Mrs. GLADYS SPITLER.

RAYMOND G. SIUDZINSKI, 53, a partner in Siudzinski Brothers, Cary, Ill., from 1923 to 1955, died April 14. He had been a sales representative of Cary Provision Co. since last year,

TRAILMARKS

Fairway Packing Corp., Syracuse, N. Y., plans to pay off its creditors 100 per cent over a period of 52 months, DAVID J. GOLDSTEIN, referee-in-bankruptcy, announced recently at the final meeting of the company's bankruptcy hearing. N. EDWARD ROSENBERG, representing the creditors, said the firm's total indebtedness was \$115,366.40.

DOUGLAS BLACKHALL has retired from The Rath Packing Co., Waterloo, Iowa, after 27 years of service. He served as southern divisional canned meat sales manager until last year when he became coordinator of industrial Christmas gift sales.

JOHN A. KILLICK, executive secretary of the National Independent Meat Packers Association, has been appointed vice chairman of the processors committee of Lives'ock Conservation, Inc., Chicago. He is a member of the LCI board and executive committee.

Swift & Company, Chicago, plans to install safety belts in the firm's automotive fleet used for country driving. The installation will require more than 7,500 safety belts.

The annual dinner dance of the Associated Meat Jobbers of Southern California has been set for Saturday, May 12, in the Embassy Room of the Ambassador Hotel, Los Angeles.

Chairmen of committees appointed by B. (IRV) VIGNAUX, president of the Pacific Coast Meat Jobbers Association, to serve for the coming year are: labor, JOE BERLIN, Krey Packing Co., San Francisco; policy, SAM EPSTEIN, Gaffney & Co., San Francisco; grievance, BILL DIXON, Roberts Turkey Brand Corned Meats, San Francisco; luncheon, Oakland, AL RICHARDS, Richards & Pringle; luncheon, San Francisco, JIM GAFFNEY, Gaffney & Co.; publicity, RENE GUERRA, Tesio Meat Co., Oakland; annual banquet, RAY LUCE, Luce & Co., San Francisco; 1957 convention, CHAN BERRY, San Jose Meat Co., San Jose; en-

tertainment, PHILLIP GEE, United Meat Co., San Francisco; membership, MATT KOVICH, Denver Meat Co., San Jose, and coordinating, LAWRENCE ZAHARIS, Oakland Meat Co., Oakland. The association now is completing plans for its fifth annual convention, which will be held May 17-20 in Las Vegas. A sightseeing visit to Boulder Dam will be among the highlights of the trip.

Demco Co., fats and oils brokerage firm, has announced the removal of its offices to the Chicago Board of Trade Bldg., 141 W. Jackson blvd., effective April 23. The new telephone number is WE bster 9-2055.

Swift & Company, Chicago, has purchased a 160-acre farm in Will County, Ill., where it plans to do extensive research relating to the management and feeding of livestock and poultry. Dr. C. H. KOONZ, assistant director of Swift's research laboratories, will supervise studies on the farm, which is the first project of its kind for the company. He said these studies will be an expansion and centralization of similar work which has been conducted in the company's general office laboratories for several years.

WILL F. WINGERTE, president of Pegwill Packing Co., Springfield, Ill., has been named chairman of the United Cerebral Palsy telethon, sponsored by the American Business Club, which will originate from the Illinois State Armory in Springfield May 12



OLDEST CUSTOMER of John Morrell & Co., Elmer Wood (above), who is 94, has been buying Morrell products from the Ottumwa plant since 1886, or for 70 years. Only cured meats were handled by Wood's Moulton, Iowa, store at first because of a lack of refrigeration. There were no peddler routes at that time but there was daily rail service from Ottumwa, 40 miles away, so Wood became a Morrell Ottumwa plant customer and has continued as one ever since. His photograph is featured on the cover of the April Morrell Magazine.

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and 13. Wingerter has been active in youth programs in and around Springfield for several years and through his firm has organized a Ranch Hand Club with a membership of some 9,000 boys and girls.

JOHN H. MARHOEFER, Farmers Commission Co., Chicago, who is president of the Germania Club in that city, was selected by Mayor RICHARD DALEY to represent Chicago on Lufthansa airline's inaugural flight from Chicago to Hamburg, Germany, April 21.

RAYMOND F. MAY, vice president of Sangamo Packing Co., Springfield, Ill., has been appointed chief warden for the Springfield and Sangamon County Civil Defense Corps. May is a veteran of World War I and II and is active in the American Legion and Amvets. He also served ten years with the Illinois state police, retiring with the rank of captain.

The Ohio Packing Co., Columbus, Ohio, has introduced a new Harvest brand product, frozen meat loaf in an aluminum pan for into-the-oven convenience. The firm makes the 1½-lb. loaf in three varieties, beef, peppered pork and old-fashioned Dutch loaf.

Four T-bone steaks, the gift of Stark Packing Co., Glenwood, Iowa, and the Glenwood Chamber of Commerce, were presented to Mrs. MAMIE EISENHOWER recently as a belated birthday gift.

No advertising in recent years has given the business of Canada Packers, Ltd., Toronto, such a lift as the popular radio quiz program, "Who Am I?," which the firm began sponsoring this year, reports *Maple Leaflet*, the company's employee publication. Letters with labels or boxtops from company products have been pouring in by the thousands each week from interested listeners from Newfoundland to British Columbia who try to identify the mystery person of the contest.

HERBERT (BUD) KAESEL, a plant guard for Stark, Wetzel, & Co., Inc., Indianapolis, has announced his candidacy for the Democratic nomination for state representative.

Marlo Packing Corp., San Francisco, has appointed Brooke, Smith, French & Dorrance to handle the firm's sales promotion and advertising.

RALPH SNYDER of Central Packing Co., Kansas City, Kan., has been re-elected president of the Hoof and Horn Club, a social organization at the Kansas City Stockyards.



**GET
CLEANER,
COOLER
CUTS**

SPECO'S New C-D Retaining Bear-Ring gives your grinders longer life

This new retaining bearing promotes cleaner cuts because it holds knife and plate in perfect alignment at all times. Product temperature rise is reduced because the friction free center bearing dissipates all heat to the bowl—not to the meat. Its friction free character increases the life of the feed screw stud and decreases power consumption. Cylinder bowl life is increased as the feed screw is held in the center of the cylinder and does not rub on cylinder ribs. A special stud is furnished with each bearing.

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Since 1882... Natural Casings
from "The Casing House"

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BERTH. LEVI & Co. Inc.

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AROMIX...

Often times it is the highest quality sausage that lags behind in the race for sales... because of ineffective seasoning. More and more sausage makers are switching to AROMIX to rescue their lost sausage revenue. A good seasoning is the secret of fast-selling sausage!

to the rescue!

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AROMIX...
THE MARK
OF QUALITY

When you want HIGH WET-STRENGTH



Patapar® has it!

TEST Patapar Vegetable Parchment with a garden hose like this — or for some specific application in your business. *Patapar's wet-strength is sure and permanent.*

Grease proofness, too

New types of Patapar provide the most effective grease-proof barriers ever offered. Grease and oils will not spread or seep through. *There is no grease "crawl."*

New standards of package protection

As a packaging material, Patapar's effectiveness has been proven with butter, bacon, hams, sausage, margarine, lard, poultry, cheese, canned meats, seafoods and countless other products.

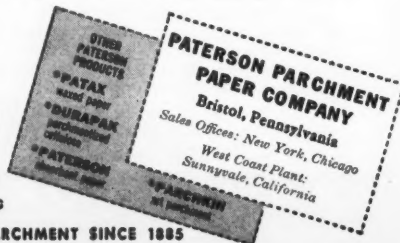
Made from pure cellulose, Patapar is odorless, tasteless, NON-TOXIC.

Furnished in sheets or rolls — plain or colorfully printed.

Tell us your intended application, and we'll send samples of the Patapar to fit your need. Write today.

Patapar
Vegetable Parchment
HI-WET-STRENGTH • GREASE-RESISTING

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



Control of Odors

[Continued from page 18]

move a specific odor. In approximately ten of these cases, there was some doubt as to the permanence of odor removal. These cases were referred to independent testing laboratories, such as the U. S. Testing Laboratories. These laboratories reported that to the full extent that the material could be treated, the odor was permanently removed. There has been no question concerning permanent odor removal in the remaining 2,069 cases, and none is anticipated.

A true odor counteractant contains no formaldehyde or any other material which will induce an anesthetic effect, an irritating effect on the nasal tissue, or a narcotic effect on the perceiving senses.

The principle of odor counteraction provides a safe, proven, practical and economic method of treating odorous effluent from rendering plants. The importance of the plant operator's recognition of the necessity of treating offensive odors should be reemphasized. Good public relations in terms of odor control is an asset to your business. Public opinion is a factor in odor control. Lack of a public relations attitude towards the problem of air pollution is a serious matter. The rendering industry's relations with the general public are extremely important. An aroused public is an unreasonable public. An unreasonable public can cause excessive expenditures. It is, therefore, essential that the industry survey its position to determine the most advantageous course of action in reference to pollution control.

There are many forces in a community which can encourage or put a brake on local initiative and achievement. Public opinion comes first. The rendering plants play a very important part in the operation of their community. If the residents of a community are cordial, the company operates in a favorable psychological climate. The work is encouraged, and the owners have no feeling that they suffer public disapproval.

It takes two to make a bargain. Let me say that the corporate citizens (the renderers) must do their part to deserve a favorable climate of public opinion.

Canada's Meat on the Move

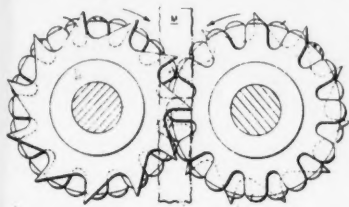
More than 150,000 carloads of livestock are handled each year by the Canadian packing industry. The meat, which is distributed to 45,000 retail stores across the country, would fill a string of refrigerator cars 1½ miles long every day of the year.

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

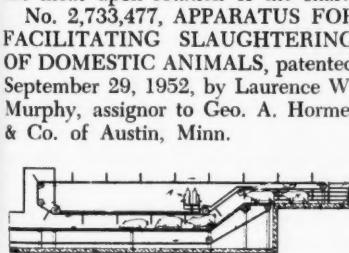
Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,737,684, MEAT TREATING MECHANISM, patented March 13, 1956 by William F. Spang, Medfield, Mass., assignor to Needham Manufacturing Company, Inc., Needham Heights, Mass., a corporation of Massachusetts.



A cylindrical gang cutter for tenderizing meat is disclosed, comprising a shaft and a number of meat treating disks fixed to and in spaced relation on and along the shaft, certain of the disks having outwardly projecting meat slitting edges at and around their peripheries for cutting slits in the meat and other of the disks being interspaced between groups of these certain disks and having pointed blades extending outwardly beyond the edges for penetrating and feeding the meat upon rotation of the shaft.

No. 2,733,477, APPARATUS FOR FACILITATING SLAUGHTERING OF DOMESTIC ANIMALS, patented September 29, 1952, by Laurence W. Murphy, assignor to Geo. A. Hormel & Co. of Austin, Minn.

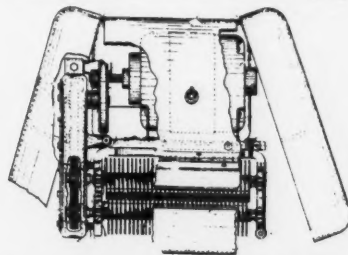


More specifically, the apparatus is said to be adapted for anesthetizing animals preparatory to slaughtering.

No. 2,735,136, FOOD PROCESSING MACHINE, patented October 27, 1953, by Oscar Robert Deckert, Newtonville, Mass. Original application November 24, 1948, now Patent No. 2,704,858, dated March 29, 1955.

This machine includes a pair of

multiple cutter rolls journaled in a U-shaped carrier frame and being op-



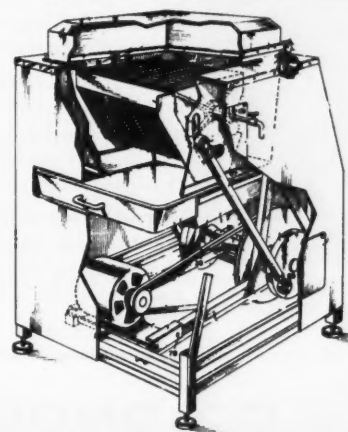
eratively connected to gear mechanism, each cutter roll bearing a number of disc cutters and intervening spacers and a series of stripper elements adjustably supported between the disc cutters, the stripper elements being formed with scavenging edges arranged to engage against the spacers and remove material therefrom when the spaces are rotated.

No. 2,735,776, PROCESS FOR TREATMENT OF MEATS, SAUSAGE PRODUCTS, AND INTESTINES, patented May 16, 1952, by Wilhelm Bickel, Mannheim, Germany, assignor to Calgon, Incorporated, Pittsburgh, Pa., a corporation of Pennsylvania. Claims priority, application Germany May 19, 1951.

A method for the treatment of meat and sausage products and intestines of any kind is disclosed which comprises treating these products with a solution which contains from about 2 per cent to about 10 per cent by weight of a mixture comprising 80 parts by volume of tartaric acid and 20 parts by volume of sodium hexametaphosphate.

No. 2,734,537, APPARATUS FOR SEPARATING MEAT FROM BONES, patented August 2, 1954, by Harold F. Geisler, Tucker, Ga., assignor to Meat Separator Corporation, Atlanta, Ga., a corporation of Georgia.

Included is a container for meat

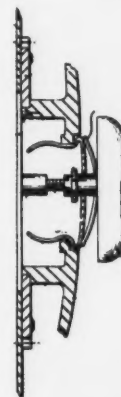


and bone material, actuated for producing rapid movement and change

of direction of the container and of sufficient velocity to produce violent impact between the container and the material contained in order to loosen and produce separation of one part of the material from another.

No. 2,735,468, DETACHABLY MOUNTED DISC BLADE FOR FOOD SLICING MACHINES, pat-

ented June 18, 1953, by Zan B. K. Green, New Paltz and Harry Preble, Jr., Cross River, N. Y., assignors to General Slicing Machine Co., Inc., Walden, N. Y., a corporation of New York.



Included in the mounting construction is a knob which is turnable to free a plate within a central hole of a knife for removal from a frame piece while spring fingers main-

tain the knob and its shank associated with the frame piece, during such turning and after removal of the plate and knife from the frame piece.

No. 2,735,354, METHOD OF TREATING CONTAINERS FOR FOOD, patented December 17, 1954, by Albert C. Edgar, River Forest, and Hiram T. Spanuth, Chicago, Ill., assignors to Wilson & Co., Inc., a corporation of Delaware.

More specifically a method is disclosed for preventing the adhesion of food material to the inner surfaces of a container in which the food material is cooked, which method comprises applying to such surfaces prior to cooking, a coating comprising a compound of the class consisting of (1) nitrogen-containing compounds having at least one N-acyl group wherein the acyl radical contains at least 10 carbon atoms and (2) cycloimidine compounds having therein the group in which n is a whole number greater than 1 and R is an alkyl radical having at least 9 carbon atoms, the compound having a melting point above about 155° F., and cooking this material in the container while the same is in contact with this coating.

Correction

The Provisioner regrets that an error was made in use of the drawing to illustrate patent No. 2,726,421, Apparatus for Cleaning Animal Intestines which appeared in the February 4 issue. The drawing is an illustration of the Long patent No. 2,727,273, Poultry Scald Tank, assigned to Swift & Company.



Model "L" (350 lb.) provides complete truck cooling for over-the-road operation.

cargoes stay cool automatically ...with **COLDMOBILE**



Model "LE" (550 lb.) adds a convenient plug-in for electric stand-by operation. A split "LE" (600 lb.) is available for trucks of low body height.

This driver can forget about his cargo—for this Coldmobile truck-cooling system takes care of itself... maintains ideal truck temperatures even after many door openings. Now meats, poultry, dairy products—in fact, any perishables—*stay* fresh, completely protected at the proper temperature, all the time.

Coldmobile cuts costs! First cost is low...operating cost is low. Powered by the truck engine, Coldmobile eliminates the need for special batteries or an auxiliary motor. Yet there is no noticeable drag in truck performance or change in fuel consumption.

Defrosting is automatic! There are no special controls for the driver to constantly watch and adjust. Even oiling and greasing are unnecessary since all units are factory sealed, and all moving parts have their own sealed-in lubrication.

For complete information, write:



COLDMOBILE DIVISION
UNION ASBESTOS & RUBBER COMPANY
2900 West Vermont Street, Blue Island, Illinois

ALL MEAT . . . output, exports, imports, stocks

Decline In Meat Output Mostly Pork

Meat production under federal inspection last week fell back a shade after the previous week's small rise and the total amount was estimated at 380,000,000 lbs., as against 384,000,000 lbs. produced the week before. Output, however, continued above last year, with current production about 8 per cent larger than the 350,000,000 lbs. turned out last year. Cattle slaughter was up a shade from the previous week and about 8 per cent above the same 1955 period. Hog slaughter declined and, at 10 per cent above that for the same 1955 period, was at its narrowest margin over any 1955 period so far this year. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Apr. 14, 1956	352	195.4	1,168	154.2	
Apr. 7, 1956	351	196.6	1,211	159.6	
April 16, 1955	327	175.3	1,060	146.6	

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Apr. 14, 1956	146	16.4	282	13.5	380
Apr. 7, 1956	149	15.6	254	12.4	384
Apr. 16, 1955	143	15.4	265	12.7	350

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,945; Sheep and Lambs, 349,561.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

CATTLE		HOGS		
Live	Dressed	Live	Dressed	
Apr. 14, 1956	1,005	555	234	132
Apr. 7, 1956	1,010	560	232	132
Apr. 16, 1955	969	536	243	138

CALVES		SHEEP AND LAMBS		LARD PROD.	
Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Apr. 14, 1956	200	112	100	48	42
Apr. 7, 1956	190	105	103	49	42.4
Apr. 16, 1955	194	108	99	48	37.6

changes in the amounts of other products held in storage; offal holdings dropped about 2,000,000 lbs., while holdings of canned meats and meat products increased about 7,500,000 lbs.

MEAT EXPORTS-IMPORTS

Export business in lard decreased in January to 65,355,052 lbs. from 69,813,093 lbs. in December, but was about 19 per cent larger than the 54,807,146 lbs. in January, 1955. Exports of edible tallow rose to 1,213,550 lbs. from 441,148 lbs. in December and were over 300 per cent larger than the 361,212 lbs. in January, 1955. Movement abroad of 113,400,292 lbs. of inedible tallow in January compared with 87,133,867 lbs. in December and 83,910,723 lbs. in January of 1955. On the import side, in shipments of canned beef at 4,541,955 lbs. compared with 3,715,300 lbs. in December and 4,516,437 lbs. in January 1955. Imports of canned and cooked hams and shoulders at 9,657,554 lbs. were up from both December and January 1955. The USDA report on exports and imports of meat industry products is as follows:

	Jan., '56 Pounds	Jan. 1955 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	5,063,143	5,635,514
Pickled or cured	709,133	823,000
Pork—		
Hams & shoulders, cured or cooked and bacon ..	1,869,136	1,489,863
Other pork, fresh, frozen, pickled, salted or otherwise cured ..	6,177,606	3,101,092
Other meats, except canned (incl. edible animal organs)	9,260,889	4,070,581
Canned meats—		
Beef and veal	506,647	533,963
Sausage, prepared sausage meats, bologna and frankfurters ..	855,272	361,077
Pork	338,838	251,808
Lard, (includes rend. pork fat and shortenings (chief wt. animal fat))	65,355,052	54,807,146
Tallow, edible	1,213,550	361,212
Tallow, inedible	113,400,292	83,910,723
Inedible animal oils, greases and fats, n.e.c.	13,763,337	17,227,283
IMPORTS—		
Veal, fresh or frozen ..	6,000	
Beef, fresh or frozen ..	2,886,195	1,689,818
Beef and veal, pickled or cured ..	273,428	304,746
Canned beef (includes corned beef)	4,541,955	4,516,437
Pork, fresh or chilled or frozen ..	2,975,005	4,142,335
Hams, shoulders, bacon & other pork ..	409,178	630,620
Canned cooked hams & shoulders ..	9,657,554	9,349,276
Other pork, prepared or preserved ..	1,289,514	1,109,619
Meats, fresh, chilled, frozen, n.e.s. ..	8,648	120,029
Meats, canned, prep. or pres. n.e.s. ..	725,706	583,738
Lamb, mutton and goat meat ..	136,965	103,215
Tallow, inedible ..	90,463	166,350
Animal fats and greases, n.e.s. ..	21,453	577,698

¹Not cooked, boned or canned or made into sausage.
²Includes fresh pork sausage.
Compiled from official records, Bureau of the Census.

Stocks of All Meat, Frozen Beef and S. P. Pork Decreased Slightly in March

MARCH 31 figures on stocks of meat in cold storage in the United States showed a small net against 186,109,000 lbs. a month earlier and 133,364,000 lbs. on the like date in 1955.

U. S. COLD STORAGE STOCKS MARCH 31, 1956

	Mar. 31 1956	Mar. 31 1955	Feb. 29 1956	5-Yr. Av. 1951-55
Beef, frozen	176,034	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, in cure and cured ..	185,954	141,843	196,318	187,356
Total beef	397,912	399,856	384,262	407,671
Pork, frozen	29,263	38,550	29,508	46,083
Pork, D.S. in cure and cured ..	84,952	105,123	104,136	146,562
Total pork	512,127	543,529	517,991	600,316
Lamb and mutton, frozen ..	10,042	9,089	10,060	12,220
Veal, frozen	16,738	12,506	16,476	13,479
All offal	62,143	54,588	64,244	58,254
Canned meat and meat products ..	70,859	58,667	63,347	52,381
Sausage room products ..	15,296	14,657	15,533	16,430
Total, all meats	578,069	834,579	884,029	940,455

The government holds in cold storage outside of processors hands 5,020,000 lbs. of beef and 6,131,000 lbs. of pork.

withdrawal for the month, mainly in the form of frozen beef and S. P. pork. Total meat stocks on March 31, although nearly 40,000,000 lbs. larger than a year earlier, were almost 70,000,000 lbs. smaller than the five-year average for the end of March.

Frozen beef inventories on March 31 amounted to 176,004,000 lbs.

Stocks of frozen pork rose about 13,600,000 lbs. during March, but inventories in other pork categories were pared and the result was an all-pork total of 512,127,000 lbs. against 517,991,000 lbs. on February 29 and 543,529,000 lbs. on March 31, 1955.

March showed few significant

PROCESSED MEATS . . . SUPPLIES

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 322,800,000 lbs. on April 17. This represented a 2 per cent decrease from 328,100,000 lbs. on March 31 and a decrease of 16 per cent from the 382,500,000 lbs. reported on April 16, 1955.

Lard stocks totaled 100,100,000 lbs., compared with 103,700,000 lbs. two weeks before and 78,000,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Apr. 17 stocks as Percentage of Inventories on Apr. 17, Apr. 16 1955	1955
HAMS:		
Cured, S.P.-D.C.	97	84
Frozen for cure, S.P.-D.C.	124	55
Total hams 110	65	
PICNICS:		
Cured, S.P.-D.C.	92	47
Frozen for cure, S.P.-D.C.	97	73
Total picnics 96	66	
BELLIES:		
Cured, D.S.	86	62
Frozen for cure, D.S.	112	55
Cured, S.P.-D.C.	98	107
Frozen for cure, S.P.-D.C.	101	105
OTHER CURED MEATS:		
Cured & in cure 92	69	
Frozen for cure 93	65	
Total other 93	66	
FAT BACKS:		
Cured, D.S.	91	71
FRESH FROZEN:		
Loin, spareribs, neckbones, trimmings, other—Totals, ..	90	88
TOT. ALL PORK MEATS.....	98	84
LARD 97	130	
RENDERED PORK FAT 87	90	

State's Livestock Sales

Washington state's sales of livestock and livestock products, other than dairy and poultry products, were valued at \$57,365,330 in 1954, according to preliminary results of the 1954 census of agriculture.

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on April 14 amounted to 76,551,963 lbs., according to the Chicago Board of Trade. This was a new high in a long time, about 19 per cent larger than the 64,258,379 lbs. in storage on March 31, and about 300 per cent larger than the 19,811,262 lbs. in storage a year earlier. Total clear belly stocks were 2,358,759 lbs. compared with 2,282,734 lbs. two weeks before and 3,355,710 lbs. a year earlier. Chicago provisions stocks by dates appear below as follows:

	Apr. 14 '56 lb.	Mar. 31 '56 lbs.	Apr. 14 '55 lbs.
P.S. Lard (a) 57,137,823	48,793,551	12,607,158	
P.S. Lard (b)			
Dry Rendered			
Lard (a) ..16,120,140	11,829,620	3,678,782	
Dry Rendered			
Lard (b)			169,448
Other Lard ... 3,294,000	3,635,208	3,355,874	
TOTAL LARD 76,551,963	64,258,379	19,811,262	
D.S. Cl. bellies			18,800
(contr.)			
D.S. Cl. bellies			3,336,910
(other)			
TOTAL D.S. CL.			
BELLIES ... 2,358,759	2,282,734	3,355,710	

(a) Made since Oct. 1, 1955.

(b) Made previous to Oct. 1, 1955.

California Governor Signs Beef Council Legislation

Governor Goodwin Knight of California has signed the legislation creating a California Beef Council, subject to approval by the state's cattle producers and feeders in a referendum expected to be held late next summer.

The measure provides for a 10c-a-head fee for each slaughtered animal to finance a program to encourage beef consumption. California is the first state to pass such a law.

Britain To Impose A 10% Duty On Imports Of Bacon

Britain has announced a 10 per cent ad valorem duty on bacon imports beginning October 1, 1956. Imports from Commonwealth countries and from the Irish Republic will continue to retain their duty-free status. Trade in imported supplies, now handled by the Ministry of Agriculture, Fisheries and Food, will be restored to private interests on the same date.

In British terminology bacon refers to the whole side of a hog which has been cured and smoked.

The decision to impose the duty on bacon (now duty free) resulted from the negotiation of a new supply contract with Denmark, Britain's principal supplier. A clause in the contract stipulates, however, that in the event the duty should apply quantitative restrictions on imports of Danish bacon, the tariff will be suspended. There will be regular joint reviews between the two countries on market prospects.

Britain has not been open for commercial exports of pork from the United States since before World War II. The Foreign Agricultural Service indicated that the British tariff has little effect on such trade with the U. S. at the present time, but may have more serious future effect.

Pennsylvania Stock Show

Pennsylvania has moved to establish an annual livestock show beginning in 1957. Governor Leader signed into law a bill providing \$50,000 for the state Department of Agriculture to develop and operate the show.

DOMESTIC SAUSAGE

(l.c.l. prices)		
Pork sausage, hog cas.	43	
Pork sausage, bulk 24	@31½	
Pork sausage, sheep cas.		
1-lb. pkge.	47	@49
Pork sausage, sheep cas.		
5-lb. pkge.	46	@47
Frankfurters, sheep cas.	48½	@56
Frankfurters, skinless 41	@43	
Bologna (ring) 41	@43	
Bologna, artificial cas.	34	@36
Smoked liver, hog bungs 49	@49	
Smoked liver, art. cas.	37	@39
New Eng. lunch, spec.	64	
Polish sausage, smoked 52	@54	
Tongue and Blood 49	@51	
Olive loaf 42	@49½	
Pepper loaf 43	@55	
Pickie & Pimiento loaf. 42	@53	

SEEDS AND HERBS

(l.c.l. prices)		
	Whole	Ground
Caraway seed ... 25	30	
Coriander seed ... 29	34	
Mustard seed,		
fancy 23		
Yellow American. 17		
Oregano 34		
Coriander 34		
Morocco, No. 1. 20	24	
Marjoram,		
French 57	62	
Sage, Dalmatian, ..		
No. 1 58	66	

DRY SAUSAGE

(l.c.l. prices)		
Cervelat, ch. hog bungs	86@89	
Thuringer 46@49		
Farmer 60@72		
Holsteiner 71@74		
B. C. Salami 76@79		
Pepperoni 61@69		
Genoa style salami, ch.	61@64	
Cooked Salami 40@44		
Sicilian 82@85		
Goteborg 60@72		
Mortadella 40@52		

SPICES

(Basis, Chgo., orig. bbls., bags, bales)		
	Whole	Ground
Allspice prime 1.00	1.00	
Resifted 1.07	1.19	
Chili Powder 47		
Chili Pepper 41		
Cloves, Zanzibar 59	65	
Ginger, Jam, unbl. 81	88	
Mace, fancy Banda. 3.25	3.50	
West Indies 3.36		
East Indies 3.00		
Mustard flour, fancy. 37		
No. 1 33		
West India Nutmeg. 88		
Paprika, Spanish 51		
Pepper, cayenne 54		
Pepper:		
Red, No. 1 54		
White 48	52	
Black 41	45	

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)		
Beef Casings:		
Rounds—		
Export, narrow,	32/35 mm.	1.10@1.35
Export, med., 35/38 ...	90@1.05	
Export med. wide,	38/40 1.10@1.50	
Export, wide, 40/44 ...	1.30@1.65	
Export, jumbo, 44/up.	2.00@2.40	
Domestic, regular 70@ 75		
Domestic, wide 80@1.00		
No. 1 weasands		
24 in. up 12@ 16		
No. 2 weas., 22 in. up.	9@ 13	
Middle—		
Sewing, 1¼@2¼ in.	1.25@1.65	
Select, wide, 2@2½ in.	1.75@2.00	
Extra select.		
2¼@2½ in.	2.25@2.50	
Bungs, exp. No. 1 25@ 34		
Bungs, domestic 18@ 25		
Dried or salt bladders, piece:		
8-10 in. wide, flat.	9@ 11	
10-12 in. wide, flat.	9@ 11	
12-15 in. wide, flat.	15@ 18	
Pork Casings:		
Extra narrow, 20 mm.		
and down 4.00@4.15		
Narrow 3.75@4.15		
29@32 mm.	3.75@4.15	
Medium,		
32@35 mm.	2.40@2.50	
Spec. medium,		
35@38 mm.	1.75@1.90	

Hog Bungs—		
Sow 54@ 60		
Export, 34 in. cut 45@ 52		
Large prime, 34 in.	34@ 36	
Med. prime, 34 in. cut.	25@ 27	
Small prime 16@ 20		
Middles, 1 per set,		
cap off 55@ 60		
Sheep Casings (per hank):		
26/28 mm.	5.75@6.00	
25/26 mm.	5.50@6.00	
22/24 mm.	5.00@5.25	
20/22 mm.	4.00@4.25	
18/20 mm.	3.10@3.25	
16/18 mm.	2.00@2.30	

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda 5.65	
Pure rfd., powdered nitrate of soda 8.05	
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton.	28.40
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.05
Refined standard cane gran. basis (Chgo.) 100 lb.	8.60
Packets, curing sugar, 100 lb. bags, f.o.b. Reserve, La.	8.35
less 2% 8.35	
Dextrose, per cwt.	7.58
Cerelose, Reg. No. 53 7.58	
Ex-Warehouse, Chicago 7.68	

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VISIONER



CAPOCOLLO—
(HOT AND SWEET)
Lean pork butt—
rolled in spices and
stuffed whole. Av. Wt.
per piece, 2-lbs.

GENOA SALAMI

A distinctively
delicious flavor.
Made of choicest
pork... thoroughly
air dried.
Av. Wt. 3 to 4-lbs.



PEPERONI

Selected
pork and beef
flavored with
pepper and
blended spices
Well finished.
Av. Wt. 1-lb.

B. C. SALAMI

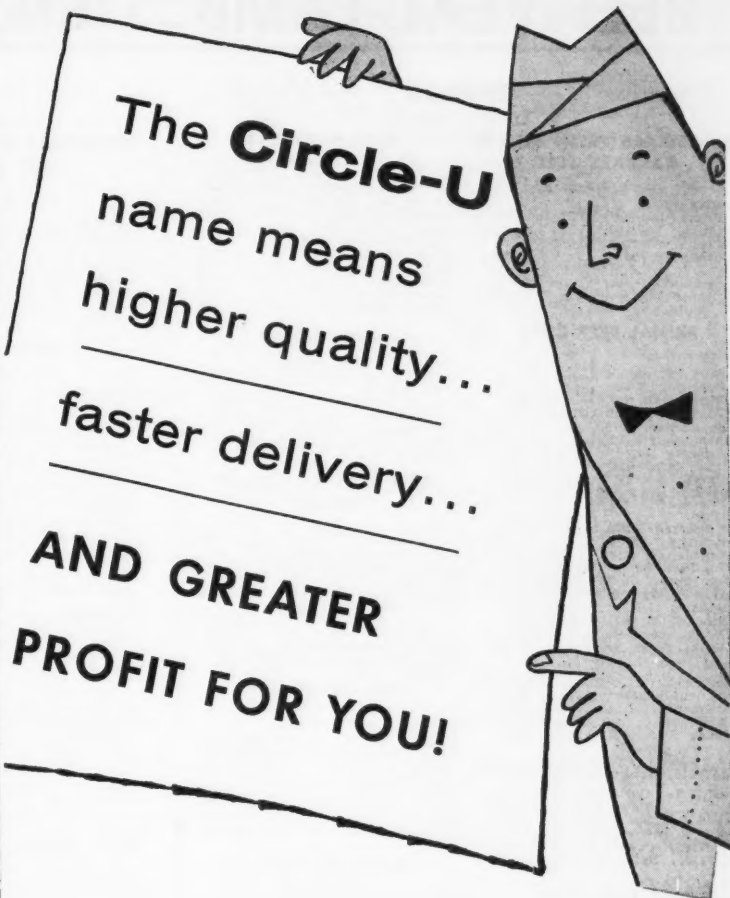
Choice pork
and beef.
Smoked, air
dried. Av. Wt.
3 to 4-lbs.



THURINGER

(CERVELAT)

A very
popular product
with the genuine
Thuringer tang.
Av. Wt. 6-lbs.



The famous quality that has made Circle-U the top name in dry sausage today starts with the selection of only the choicest ingredients... the finest meats and spices available. Then, through the entire manufacturing process, the most exacting quality control is observed. Constant, careful regulation of humidity and temperature... the proper aging of each variety of sausage to bring it to the peak of perfection.

Then it is ready for shipment. So Circle-U's direct-to-you delivery service goes into action... bringing your sausage *fast*, in perfect condition for the greatest satisfaction.

It is this combination of fine ingredients, plus traditional manufacturing skill and direct delivery, that assures the high quality of every one of Circle-U's more than 25 varieties of dry sausage. Let the prestige and consumer demand for Circle-U bring more sales... more *steady customers* for you.

Circle-U Dry Sausage

P. O. Box 214, St. Louis, Mo., or South St. Joseph, Mo.

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

April 17, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF	
(l.c.l. prices)	
Native steer:	
Prime, 600/800	40
Choice, 500/700	32 1/2
Good, 500/700	29 1/2
Bull	25
Commercial cow	25
Canner-cutter cow	23 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	27
Rounds, all wts.	40 @ 41
Td. loins, 50/70 (lcl.)	86 @ 90
Sq. chucks, 70/80	26 1/2
Arm chucks, 80/110	24 1/2
Briskets (lcl.)	18 @ 20
Ribs, 25/35 (lcl.)	58 @ 59
Naveles, No. 1	7 1/2 @ 8
Flanks, rough No. 1	10 @ 10 1/2

Choice:	
Hindqtrs., 5/800	41 @ 42
Foreqtrs., 5/800	23 1/2
Rounds, all wts.	37 1/2 @ 39
Td. loins, 50/70 (lcl.)	63 @ 65
Sq. chucks, 70/80	26 1/2 @ 27
Arm chucks, 80/100	25 @ 25 1/2
Briskets (lcl.)	19 @ 20
Ribs, 25/35 (lcl.)	40 @ 43
Naveles, rough No. 1	7 1/2 @ 8
Flanks, rough No. 1	10 @ 10 1/2

Good:	
Rounds	36 @ 37
Sq. cut chucks	25 @ 26
Briskets	18 @ 20
Ribs	36 @ 38
Loins	50 @ 53

COW & BULL TENDERLOINS

Fresh J/L C-C Grade	Froz. O/L
65	65
80 @ 83	Cows, 3/4
87 @ 90	Cows, 4/5
95 @ 97	Cows, 5/6
96 @ 97	Bulls, 5/6

BEEF HAM SETS

Insides, 12/up	41 1/2
Outsides, 8/up	38
Knuckles, 7 1/2/up	41 1/2

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Apr. 17	Apr. 17	Apr. 17
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$34.00@36.00	\$35.00@37.00	\$33.00@36.00
600-700 lbs.	35.50@34.50	33.00@35.00	32.50@35.00
Good:			
500-600 lbs.	31.00@34.00	32.00@33.00	32.00@34.00
600-700 lbs.	30.00@32.00	31.00@32.00	31.00@33.00
Commercial:			
350-600 lbs.	29.00@31.00	29.00@31.00	29.00@31.00
COW:			
Commercial, all wts.	24.00@27.00	27.00@30.00	26.00@30.00
Utility, all wts.	24.00@26.00	24.00@27.00	25.00@28.00
Canner, cutter	None quoted	20.00@24.00	22.00@25.00
Bull, util. & com'l.	27.00@31.00	29.00@31.00	None quoted
FRESH CALF (Skin-off)			
Choice:			
200 lbs. down	37.00@39.00	35.00@38.00	37.00@41.00
Good:			
200 lbs. down	34.00@38.00	32.00@35.00	35.00@39.00
LAMB, SPRING (Carcass):			
Prime:			
40-50 lbs.	38.00@40.00	39.00@41.00	41.00@44.00
50-60 lbs.	36.00@38.00	37.00@39.00	40.00@43.00
Choice:			
40-50 lbs.	38.00@40.00	38.00@40.00	37.00@39.00
50-60 lbs.	36.00@38.00	36.00@38.00	34.00@39.00
Good, all wts.	34.00@37.00	35.00@37.00	33.00@38.00
MUTTON (EWB):			
Choice, 70 lbs. down	19.00@23.00	None quoted	14.00@17.00
Good, 70 lbs. down	19.00@23.00	None quoted	14.00@17.00

BEEF PRODUCTS

(l.c.l. prices)	
Tongues, No. 1, 100's	28 @ 30
Hearts, reg., 100's	10 1/2
Livers, sel., 35/50's	26 1/2
Livers, reg., 35/50's	15 1/2
Lips, scalded, 100's	9
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	5 1/2
Melts, 100's	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	43
Veal breads,	
under 12 oz.	77
12 oz. up	99
Calf tongues, 1 lb./dn.	23
Ox tails, under 1/2 lb.	12
Ox tails, over 1/2 lb.	15

BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow	
meat, bbls.	32 1/2
Bull meat, bon's, bbls.	34
Beef trim., 75/75, bbls.	23 1/2
Beef trim., 85/90, bbls.	27 1/2
Bon's chucks, bbls.	33 1/2
Beef cheek meat,	
trimmed, bbls.	17 1/2
Shank meat, bbls.	34 1/2
Beef head meat, bbls.	14 1/2
Veal trim., bon's, bbls.	24 @ 25

VEAL-SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$42.00@43.00
Prime, 110/150	41.00@42.00
Choice, 80/110	36.00@38.00
Choice, 110/150	36.00@38.00
Good, 50/80	27.00@31.00
Good, 80/110	33.00@35.00
Good, 110/150	33.00@35.00
Commercial, all wts.	25.00@32.00

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	42 @ 43
Prime, 50/60	39 @ 40
Choice, 40/50	42 @ 43
Choice, 50/60	39 @ 40
Good, all wts.	36 1/2 @ 39
Springs, pr. 45/55	43 1/2 @ 44 1/2
Springs, pr. 55/60	40 @ 41
Springs, ch. 35/50	43 1/2 @ 44 1/2
Springs, ch. 45/55	43 @ 44
Springs, ch. 55/60	40 @ 41

NEW YORK

April 17, 1956

WHOLESALE FRESH MEATS

BEEF CUTS	
(l.c.l. prices)	
Steer:	
Prime carc., 6/700	\$41.00@42.00
Prime carc., 7/800	39.00@41.00
Choice carc., 6/700	34.50@36.00
Choice carc., 7/800	33.50@34.50
Hinds, pr., 6/700	50.00@55.00
Hinds, pr., 7/800	48.00@50.00
Hinds, ch., 6/700	44.00@47.00
Hinds, ch., 7/800	43.00@45.00

BEEF CUTS

(l.c.l. prices)	
Prime steer:	
Hindqtrs., 600/700	53 @ 56
Hindqtrs., 700/800	50 @ 53
Hindqtrs., 800/900	45 @ 49
Rounds, flank off	40 @ 42
Rounds, diamond bone,	
flank off	41 @ 43
Short loins, untrim.	55 @ 58
Short loins, trim.	1.05 @ 1.20
Flanks	11 @ 12
Ribs (7 bone cut)	54 @ 62
Arm chucks	29 @ 32
Briskets	20 @ 26
Foreqtrs. (Kosher)	10 @ 12
Arm chucks (Kosher)	34 @ 38

Choice steer:	
Hindqtrs., 600/700	49 @ 52
Hindqtrs., 700/800	43 @ 47
Hindqtrs., 800/900	40 @ 44
Rounds, flank off	38 @ 41
Rounds, diamond bone,	
flank off	40 @ 42
Short loins, trim	85 @ 92
Flanks	10 1/2 @ 12
Ribs (7 bone cut)	43 @ 48
Arm chucks	25 1/2 @ 29
Plates (Kosher)	9 @ 11
Foreqtrs. (Kosher)	30 @ 35
Arm chucks (Kosher)	30 @ 36

N. Y. MEAT SUPPLIES

Receipts reported by the USDA
Marketing Service week ended
April 14, 1956 with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Apr. 14	11,452
Week previous	15,031

COW:	
Week ended Apr. 14	1,524
Week previous	2,413

BULL:	
Week ended Apr. 14	314
Week previous	340

VEAL:	
Week ended Apr. 14	13,970
Week previous	14,248

LAMB:	
Week ended Apr. 14	26,327
Week previous	13,627

MUTTON:	
Week ended Apr. 14	679
Week previous	235

HOG AND PIG:	
Week ended Apr. 14	7,817
Week previous	7,879

PORK CUTS:	
Week ended Apr. 14	1,022,389
Week previous	1,080,281

BEEF CUTS:	
Week ended Apr. 14	106,032
Week previous	166,253

VEAL AND CALF CUTS:	
Week ended Apr. 14	3,311
Week previous	3,084

LAMB AND MUTTON:	
Week ended Apr. 14	109
Week previous	31,810

BEEF CURED:	
Week ended Apr. 14	14,275
Week previous	355,256

PORK CURED AND SMOKED:	
Week ended Apr. 14	313,782
Week previous	313,782

LARD AND PORK FAT:	
Week ended Apr. 14	8,648
Week previous	2,876

LOCAL SLAUGHTER

CATTLE:	
Week ended Apr. 14	13,598
Week previous	10,362

CALVES:	
Week ended Apr. 14	11,582
Week previous	10,136

FANCY MEATS

(l.c.l. prices)	
Veal breads, 6/12 oz.	7
12 oz./up	7
Beef livers, selected	20
Beef kidneys	14
Oxtails, 1/2 lb./up froz.	11

LAMB

(l.c.l. carcass prices)	
	City
Prime, 30/40	\$41.00@43.00
Prime, 40/50	43.00@46.00
Prime, 45/55	40.00@42.00
Prime, 55/65	39.00@40.00
Choice, 30/40	41.00@43.00
Choice, 40/45	43.00@45.00
Choice, 45/55	40.00@42.00
Good, 30/40	38.00@40.00
Good, 40/45	39.00@41.00
Good, 45/55	36.00@38.00

Western	
Prime, 45/dn.	41.00@43.00
Prime, 45/55	39.00@42.00
Choice, 45/dn.	41.00@43.00
Choice, 45/55	39.00@42.00
Choice, 55/65	38.00@40.00
Good, 45/dn.	37.00@39.00
Good, 45/55	36.00@38.00
Good, 55/65	33.00@36.00

VEAL-SKIN OFF

(l.c.l. carcass prices)	
	Western
Prime, 80/130	\$38.00@42.00
Choice, 80/130	28.00@36.00
Good, 50/80	24.00@27.00
Good, 80/130	26.00@33.00
Com'l, 50/80	21.00@24.00
Com'l, 80/130	24.00@27.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50
Inedible suet (cwt.)	2.50

HOGS:	
Week ended Apr. 14	53,884
Week previous	55,529

SHEEP:	
Week ended Apr. 14	47,321
Week previous	34,675

COUNTRY DRESSED MEAT

VEAL:	
Week ended Apr. 14	6,556
Week previous	6,454

HOGS:	
Week ended Apr. 14	53
Week previous	31

LAMB AND MUTTON:	
Week ended Apr. 14	220
Week previous	133

PHILA. FRESH MEATS

Apr. 17, 1956

WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$35.00@36.50
Choice, 700/900	34.00@35.00
Good, 500/700	32.00@33.00
Hinds, choice	44.00@48.00
Hinds, good	40.00@42.00
Rounds, choice	40.00@45.00
Rounds, good	39.00@41.00

COW:	
Com'l, all wts.	\$28.00@29.00
Utility, all wts.	26.50@27.00

VEAL (SKIN OFF):	
Choice, 80/110	\$37.00@39.00
Choice, 110/150	37.00@39.00
Good, 50/80	30.00@32.00
Good, 80/110	32.00@34.00
Good, 110/150	33.00@36.00

VEAL (SKIN OFF):	
Choice, 80/110\$37.00@39.0
Choice, 110/150 37.00@39.0
Good, 50/ 80 30.00@32.0

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Apr. 18, 1956

BLOOD

Unground, per unit of ammonia (bulk)*4.75@5.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test*5.50b
Med. test*5.25
High test*5.00n
Liquid stick, tank cars*1.50@1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged...\$ Carlots, ton
50% meat, bone scraps, bulk 70.00@ 72.00
55% meat scraps, bagged 68.50@ 69.50
60% digester tankage, bagged 67.50@ 62.00
60% digester tankage, bulk 70.00
80% blood meal, bagged 110.00@115.00
Steamed bone meal, bagged
(spec. prep.) 85.00
60% steamed bone meal, bagged.. 67.50

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia 4.00@4.25
Hoof meal, per unit ammonia 6.25@6.50

DRY RENDERED TANKAGE

Low test, per unit prot.*1.20@1.25n
Med. test, per unit prot.*1.15@1.20
High test, per unit prot.*1.50@1.15

GELATINE AND GLUE STOCKS

Calf trimmings (limed) Per cwt.
Hide trimmings (green salted) 1.35@ 1.50
Cattle jaws, scraps and knuckles,
per ton 6.00@ 7.00
Pig skin scraps and trimmings 55.00@57.00
5.25@ 5.50n

ANIMAL HAIR

Winter coil dried, per ton*125.00@135.00
Summer coil dried, per ton*60.00@ 65.00
Cattle switches, per piece 4@5 1/2
Winter processed, gray, lb. 21
Summer processed, gray, lb. 13@14

n—nominal. n—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, April 18, 1956

Continued firmness was displayed in the inedible fats market late last week as bleachable fancy tallow traded another 1/8c higher at 7c, c.a.f. Chicago. Movement was moderate, as offerings were hard to uncover. All hog choice white grease sold at 7 3/4, delivered New York, and hard body bleachable fancy tallow at 7 1/2c, same destination. Regular production bleachable fancy tallow was bid at 7 1/2c, c.a.f. East. Special tallow and B-white grease were bid at 6 1/2c, yellow grease at 6 1/4c, all c.a.f. Chicago. Prime tallow sold at 7 1/2c, c.a.f. New Orleans. Special tallow was bid at 7 1/2c, c.a.f. New Orleans, and 7c, c.a.f. East.

Additional tanks of bleachable fancy tallow traded at the start of the new week at 7c, c.a.f. Chicago. All hog choice white grease sold at 8c, c.a.f. New Orleans, and the same was bid at 7 1/2c, c.a.f. New York, and held at 8c. Bleachable fancy tallow was bid at 7 1/2c@7 3/4c, latter delivery point, product considered. An edible tallow

inquiry was in the market at 9 1/2c, Chicago, but sellers asked 10c.

Buying ideas were steady to fractionally higher on Tuesday, and a moderate trade developed; bleachable fancy tallow sold at 7@7 1/2c, Chicago. Edible tallow traded at 10c, f.o.b. Chicago, and 9 3/4@10c, f.o.b. River, not coming to the Midwest. Some was presumably for export. All hog choice white grease sold at 8@8 1/2c, c.a.f. New York. There were indications of 6 1/2@6 5/8c, Chicago, on special tallow and B-white grease, and 6 1/4@6 3/8c, on yellow grease, also Chicago. Yellow grease buying interest was apparent at 7@7 1/2c, c.a.f. East, depending on product. Rumors were current that high titre bleachable fancy sold at 7 1/2c, c.a.f. East.

The market continued in its strong position at midweek; all hog choice white grease sold at 8 1/2@8 3/4c, c.a.f. New York; bleachable fancy tallow traded at 7 3/4@7 1/2c, same delivery point, product considered. No. 1 tallow was bid at 7 1/2c, c.a.f. New Orleans. Yellow grease was reported bid at 7 1/2@7 1/4c, c.a.f. East, depending on product. Edible tallow sold at 10 1/2c, Chicago, and 10c f.o.b. River,

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b. River,

was asked on same. There were in-
quiries on bleachable fancy tallow at
7%^c, special tallow and B-white
grease at 6%^c@6%^c, and yellow
grease at 6%^c, all Chicago. No. 2
tallow was bid at 6%^c, c.a.f. East.

TALLOW: Wednesday's quota-
tions: edible tallow, 10%^c; original
fancy tallow, 7%^c, bleachable fancy
tallow, 7%^c; prime tallow 6%^c@7%^c;
special tallow, 6%^c@6%^c; No. 1 tal-
low, 6%^c, and No. 2 tallow, 6%^c.

GREASES: Wednesday's quota-
tions: not all hog choice white
grease was 7%^c@7%^c; B-white grease,
6%^c@6%^c; yellow grease, 6%^c, house
grease, 6%^c@6%^c, and brown grease,
5%^c. The all hog choice white grease
was quoted at 8%^c@8%^c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Apr. 18, 1956
Dried blood was quoted Wednes-
day at \$4.25@4.50 per unit of ammo-
nia. Low test wet rendered tankage
was listed at \$4 f.o.b. per unit of ammo-
nia and dry rendered tankage was
priced at \$1.15 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, APR. 13, 1956

	Open	High	Low	Close	Prev. Close
May	17.33-35	17.29	17.40
July	17.41-44	17.43	17.53
Sept.	16.95-96	16.90	17.00
Oct.	16.47b	16.38	16.58
Dec.	16.11b	16.10	16.20
Jan.	16.11b	16.00b	16.20b
Mar.	16.7b	16.00	16.19

Sales: 432 lots.

MONDAY, APR. 16, 1956

	Open	High	Low	Close	Prev. Close
May	17.20b	17.49	17.24	17.47b	17.29
July	17.25	17.64	17.34	17.64	17.43
Sept.	16.81-82	17.20	16.80	17.18	16.90
Oct.	16.25b	16.45	16.45	16.70b	16.38
Dec.	15.90b	16.42	16.02	16.40	16.10
Jan.	15.90b	16.44	16.35	16.37b	16.10
Mar.	15.90b	16.37	16.04	16.36	16.00

Sales: 464 lots.

TUES., APR. 17, 1956

	Open	High	Low	Close	Prev. Close
May	17.50b	17.55	17.37	17.37b	17.47b
July	17.66b	17.73	17.53	17.54	17.64
Sept.	17.25	17.25	17.10	17.15	17.18
Oct.	16.75b	16.85	16.72	16.69b	16.70b
Dec.	16.41b	16.49	16.30	16.32	16.40
Jan.	16.35b	16.40	16.30	16.37b	16.40
Mar.	16.30b	16.45	16.30	16.33	16.36
May	16.30b	16.25b	16.28b

Sales: 318 lots.

WED., MAR. 18, 1956

	Open	High	Low	Close	Prev. Close
May	17.35b	17.44	17.33	17.34	17.37b
July	17.55	17.60	17.49	17.49	17.54
Sept.	17.15	17.20	16.94	16.94	17.15
Oct.	16.67b	16.63	16.48	16.38b	16.69b
Dec.	16.31b	16.40	16.11	16.11	16.32
Jan.	16.20b	16.07b	16.30b
Mar.	16.20b	16.34	16.08	16.00b	16.33
May	16.20b	15.95b	16.25b

Sales: 220 lots.

VEGETABLE OILS

Wednesday, Apr. 18, 1956

Crude cottonseed, carlots, f.o.b.	15b
Valley	15% ^c
Southeast	15% ^c
Texas	15% ^c
Corn oil in tanks, f.o.b. mills	15% ^c
Peanut oil, f.o.b. mills	17n
Soybean oil, Decatur basis	14% ^{pd}
Coconut oil, f.o.b. Pacific Coast	12n
Cottonseed footer
Midwest and West Coast	1% ^c @ 1%
East	1% ^c @ 1%

OLEOMARGARINE

Wednesday, Apr. 18, 1956

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, Apr. 18, 1956

Prime oleo stearine (slack barrels)	12% ^c
Extra oleo oil (drums)	14% ^c

n—nominal. a—asked. pd—paid.

HIDES AND SKINS

Prices on some selections of hides ad-
vance in big packer hide market at
midweek—Small packer hide market
easier early in week, but considered
steady later—Calfskins and kipskins
untraded this week—Sheepskins about
steady.

CHICAGO

PACKER HIDES: There was no
activity in the big packer hide mar-
ket on Monday, despite steady bids
for most selections. Heavy native cow
hides were wanted in particular, al-
though demand was also good for
branded cows and heavy native
steers. Packers did not have offering
lists compiled, but it was thought
that steady prices would prevail
when trading began.

Hides sold mostly steady in brisk
trade on Tuesday. Overall volume of
sales, however, was considered only
fair. Heavy native steers sold at 11%^c
and 12c. Colorado steers traded at
9%^c, but no trading of butt branded
steers was reported. Heavy Texas
steers sold at 10c. Northern branded
cows brought 11%^c. River light native
cows sold at 18%^c, but bids of 17%^c
for Northerns failed to move stock.
River heavy native cows traded at
12%^c, and a car of Kansas City pro-
duction brought 13c.

Prices on some selections of hides
advanced at midweek, and River
heavy native steers sold at 12c,
River heavy native cows at 13c,
Northern branded cows at 12c,
Northern light native cows at 17%^c
and River light native cows at 18%^c.

**SMALL PACKER AND COUN-
TRY HIDES:** Action in small packer
hides was slow at the beginning of
the week, with the market easing on
the basis of lower bids. Offerings of
50@52-lb. average were priced as
high as 16c, but counter bids were at
15c, Tuesday. A bid of 14%^c was also
heard at that time. The 60-lb. average
were offered at 11c, but this price
was thought topy. Offerings of
40@42-lb. average hides out of the
Southwest were priced at 20c early,
but later sales were heard at 18c. At
midweek, some 50@52-lb. average
hides sold at 15c. Some sources
thought there was a better feeling in
the market, and reported increased in-
terest. In the country hide market,
50-lb. average straight locker butch-
ers were offered at 12%^c and 13c
without early trading. The 48-lb.
average were bid at 12c. Mixed lots
were called 10%^c and 11c, nominally.

CALFSKINS AND KIPSKINS:

About 13,500 Northern calfskins
traded on Thursday of last week and
lights brought 50c. Heavy calf traded
at 52%^c, both prices off 2%^c from
last sales. St. Paul heavy calf was
quoted at 55c. Kips and overweights
traded off on Friday, and kips
brought 38c and overweights 35c in
mixed packs. No sales were heard
this week.

SHEEPSKINS: A couple of cars of
No. 1 shearlings and fall clips were
offered at midweek at 2.75 on the
shearlings and 3.25 on the clips, but
no action was heard early. Some No.
2 shearlings were offered at 2.00 and
No. 3's at .85, also early midweek,
but no sales were reported at those
levels. Dry pelts continued to trade
at 24@25c. There was no trading of
pickled skins confirmed, with lambs
quoted at 10.00 and sheep at 12.00,
both on a nominal basis.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Cor. Week
	Apr. 18, 1956	1956
Hvy. Nat. steers	11% ^c @12n	12 @12% ^c n
Lt. Nat. steers	16 @16% ^c n	15 @15% ^c n
Hvy. Tex. steers	10n	11n
Ex. lgt. Tex.	17% ^c n	16% ^c n
Butt brnd. steers	10n	11n
Col. steers	9% ^c n	10% ^c n
Brndd. cows	11% ^c @12n	11 @12n
Hvy. Nat. cows	18n	12 @12% ^c n
Lt. Nat. cows	18 @18% ^c n	14% ^c @15n
Nat. bulls	10% ^c @11% ^c n	9 @ 9% ^c n
Brndd. bulls	9% ^c @10% ^c n	8 @ 8% ^c n
Calfskins
Nor.	10/15	52% ^c @55n
10/down	50n
Kips, Nor., nat., 15/25	38n

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	11n 10 @10% ^c
50 lbs.	15n 12 @12% ^c

SMALL PACKER SKINS

Calfskins, all wts.	40 @42n	25 @30n
Kipskins, all wts.	28 @30n	18 @19n

SHEEPSKINS

Packer shearlings	2.75n	3.00
No. 1	24@25n	27% ^c @28% ^c n
Dry Pelts	10.00	8.00@8.50n
Horsehides, Untrim.

N.Y. HIDE FUTURES

MONDAY, APR. 16, 1956

	Open	High	Low	Close	Prev. Close
Apr.	13.25b	13.25b	40n
July	13.65	13.79	13.60	13.57b	60n
Oct.	13.96	14.20	13.90	13.87b	80n
Jan.	14.10b	14.23	14.19	14.08b	15n
Apr.	14.30b	14.30b	40n
July	14.50b	14.55b	65n

Sales: 60 lots.

TUESDAY, APR. 17, 1956

	Open	High	Low	Close	Prev. Close
Apr.	13.15b	13.25	13.25	13.12b	30n
July	13.55b	13.65	13.53	13.55	79n
Oct.	13.85b	13.90	13.80	13.81b	85n
Jan.	14.05b	14.05b	14n
Apr.	14.25b	14.25b	35n
July	14.50b	14.45b	55n

Sales: 31 lots.

WED., MAR. 18, 1956

	Open	High	Low	Close	Prev. Close
Apr.	13.10b	13.50b	60n
July	13.51b	13.81	13.50	13.73b	79n
Oct.	13.80b	14.05	13.80	14.02	85n
Jan.	14.01b	14.29	14.12	14.25b	35n
Apr.	14.24b	14.47b	60n
July	14.45b	14.60	14.60	14.70b	80n

Sales: 52 lots.

THURS., APR. 19, 1956

	Open	High	Low	Close	Prev. Close
Apr.	13.40b	13.65	13.65	13.55b	70n
July	13.80b	13.90	13.87	13.85	91n
Oct.	14.10b	14.15	14.10	14.10b	15n
Jan.	14.40-46	14.49	14.43	14.35b	40n
Apr.	14.60	14.55b	65n
July	14.75b	14.75b	85n

Sales: 24 lots.

LIVESTOCK MARKETS...Weekly Review

New Record Cattle Slaughter; Hog Kill Largest in 12 Years

Livestock slaughter under federal inspection in March reached record proportions in the case of cattle, and butchering of hogs established a new 12-year high. Slaughter of calves, while showing an upswing from February, was smaller than for March 1955. As to ovine stock slaughter, with the season on old crop fed lambs about at its height and with a moderate movement of new crop western lambs thrown in, volume for the month was considerably larger than in February.

Packers under federal inspection slaughtered a total of 1,565,971 cattle in March. This not only was a sharp gain over February slaughter of 1,483,538 head, but more than 41,000 head larger than the previous record of 1,524,490 established in March last year. Aggregate slaughter of 4,746,394 cattle for the first three months of this year also went down as a new record for the period and was nearly 400,000 head larger than the 4,358,728,000 head kill for the same 1955 period.

Calf slaughter of 646,706 head represented about a 60,000 gain over the 586,005 head butchered in February, but was down nearly 13,000 head from the March 1955 kill of 659,555. January-March slaughter of calves numbered 1,834,649 head compared with 1,740,062 last year.

Slaughter of 6,326,637 head of hogs in March exceeded predictions and numbered the largest kill of the animals for the month since 1944. A fairly normal rise over kill of the previous month, this was about 17 per

cent larger than the 5,491,165 butchered in March 1955. The comparatively heavy slaughter of the animals the first two months, raised the three-month total 22 per cent to 18,954,229

head as against 15,647,948 last year.

March sheep and lamb slaughter numbered 1,215,816 head compared with 1,163,178 in February and 1,244,190 last year. January-March totals for the two years were 3,708,042 and 3,547,094, respectively.

FEDERALLY INSPECTED SLAUGHTER

CATTLE		1956	1955
January	1,096,893	1,521,087
February	1,483,538	1,313,151
March	1,565,971	1,524,490
April	1,451,703
May	1,559,973
June	1,640,677
July	1,524,475
August	1,790,589
September	1,751,019
October	1,692,772
November	1,601,680
December	1,617,280

CALVES		1956	1955
January	601,938	563,468
February	586,005	577,639
March	646,706	659,555
April	595,514
May	587,328
June	610,500
July	549,641
August	615,579
September	709,537
October	727,738
November	700,096
December	652,617

HOGS		1956	1955
January	6,705,262	5,519,937
February	5,922,330	4,637,546
March	6,326,637	5,491,165
April	4,472,945
May	4,104,338
June	3,713,189
July	3,428,043
August	4,474,888
September	5,144,401
October	6,144,090
November	6,837,126
December	7,324,456

SHEEP AND LAMBS		1956	1955
January	1,329,048	1,223,537
February	1,103,178	1,070,567
March	1,215,816	1,244,190
April	1,179,811
May	1,228,444
June	1,205,300
July	1,075,724
August	1,238,080
September	1,344,466
October	1,247,536
November	1,161,585
December	1,154,810

THREE-MONTH TOTALS		1956	1955
Cattle	4,746,394	4,358,728
Calves	1,834,649	1,740,062
Hogs	18,954,229	15,647,948
Sheep	3,708,042	3,547,094

SALABLE LIVESTOCK AT 12 MARKETS IN MARCH

	Mar., 1956	Mar., 1955
CATTLE		
Chicago	167,373	187,500
Cincinnati	16,775	16,302
Denver	51,643	60,660
Fort Worth	39,070	39,066
Indianapolis	35,879	37,138
Kansas City	85,825	79,954
Oklahoma City	52,234	44,094
Omaha	141,750	175,169
St. Joseph	57,417	65,468
St. Louis NSY	69,562	72,285
Sioux City	95,120	102,686
S. St. Paul	87,857	90,721
Totals	891,505	978,961

CALVES		
Chicago	5,706	5,831
Cincinnati	4,909	5,291
Denver	2,563	4,019
Fort Worth	6,074	10,907
Indianapolis	4,861	6,244
Kansas City	5,776	6,541
Oklahoma City	4,358	6,065
Omaha	4,124	4,437
St. Joseph	3,713	4,236
St. Louis NSY	14,302	16,353
Sioux City	2,353	2,064
S. St. Paul	44,138	48,484
Totals	102,879	120,856

HOGS		
Chicago	198,048	227,263
Cincinnati	77,842	65,707
Denver	11,468	13,922
Fort Worth	14,061	9,862
Indianapolis	254,597	245,296
Kansas City	55,217	35,589
Oklahoma City	21,133	17,567
Omaha	161,528	175,633
St. Joseph	125,778	101,666
St. Louis NSY	296,598	231,066
Sioux City	135,129	143,868
S. St. Paul	260,749	232,799
Totals	1,621,148	1,608,455

SHEEP		
Chicago	32,016	56,372
Cincinnati	1,827	1,277
Denver	100,164	122,055
Fort Worth	81,839	117,758
Indianapolis	4,761	4,729
Kansas City	32,488	26,753
Oklahoma City	11,573	13,044
Omaha	46,877	76,340
St. Joseph	12,933	14,548
St. Louis NSY	12,773	15,867
Sioux City	25,970	45,067
S. St. Paul	45,784	49,772
Totals	408,805	538,171



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Supplies

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Kansas City 8, Mo.

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Victor 2-3781

ew

last year.
slaughter
compared
y and 1-
March to-
3,708,042

K AT
RCH

Mar., 1953

TTLE

187,600
16,302
60,660
38,806
37,130
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44,004
175,109
63,468
72,265
102,686
99,721
975,804

LVES

5,831
5,291
4,010
10,907
6,344
6,841
6,055
4,437
4,339
16,353
2,064
48,484
120,866

OGS

227,263
65,707
13,922
9,862
245,296
38,809
17,567
175,833
101,666
231,006
143,803
232,799
1,508,455

REP

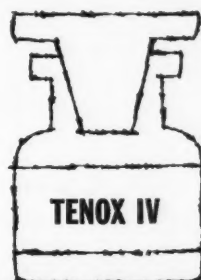
56,372
1,277
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14,548
15,887
45,067
49,773
538,171

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 14, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 11,922 hogs; Shippers, 8,761 hogs; and Others, 23,274 hogs. Totals: 23,504 cattle, 1,252 calves, 48,947 hogs, and 2,459 sheep.

KANSAS CITY

Armour... 2,455 579 2,463 2,500
Swift... 2,520 908 3,643 1,140
Wilson... 1,161 ... 4,506 ...
Butchers, 5,582 ... 1,294 ...
Others... 1,225 ... 968 6,621

Totals, 12,948 1,485 12,874 9,961

OMAHA

Cattle Calves Hogs Sheep
Armour... 7,418 8,557 1,548
Cudahy... 3,883 7,725 2,218
Swift... 5,520 7,707 1,930
Wilson... 1,220 1,512 ...
Am. Stores... 968 ...
Cornhusker... 1,182 ...
O'Neill... 863 ...
Neb. Beef... 726 ...
Eagle... 133 ...
Gr. Omaha... 915 ...
Hoffman... 1,447 ...
Rothschild... 1,447 ...
Roth... 1,056 ...
Kingsan... 1,603 ...
Merchants... 104 ...
Midwest... 177 ...
Omaha... 624 ...
Union... 748 ...
Others... 10,748 ...

Totals, 27,937 86,839 5,696

E. ST. LOUIS

Armour... 3,307 537 13,311 627
Swift... 3,574 2,113 13,833 1,328
Hunter... 1,255 ... 8,718 ...
Hill... ... 2,343 ...
Krey... ... 5,824 ...

Totals, 8,486 2,650 44,029 1,955

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 3,040 471 12,777 4,797
Armour... 3,504 298 8,165 2,149
Others... 4,885 2 2,808 979

Totals, 10,920 771 24,750 7,925

*Do not include 481 cattle, 149 calves, 5,409 hogs, and 5,871 sheep direct to packers.

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 1,388 353 2,485 ...
Dunn... 123 ... 715 ...
Sundowner... 82 ... 715 ...
Dold... 207 ... 2,947 ...
Excel... 739 ... 1,205 ...
Kansas... 501 ... 84 1,810
Armour... 117 ...
Swift... ...
Others... 1,800 ...

Totals, 4,466 853 3,284 5,071

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 1,915 198 1,377 690
Wilson... 1,467 150 1,372 724
Others... 4,429 288 1,424 ...

Totals, 8,011 626 4,173 1,404

*Do not include 1,543 cattle, 91 calves, 11,089 hogs, and 6,588 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour... 378 66 ...
Cudahy... 44 ... 36 ...
Swift... 525 ... 36 ...
Wilson... 77 ...
Atlas... 619 ... 405 ...
United... 502 ...
Quality... 392 ...
Sur Vall... 381 ...
Ajax... 351 ...
Com'l... 3,357 477 860 ...
Others... ...

Totals, 7,519 546 1,301 ...

DENVER

Cattle Calves Hogs Sheep
Armour... 2,194 50 ... 12,449
Swift... 1,275 49 3,306 5,234
Cudahy... 901 76 3,817 156
Wilson... 1,742 ... 7,535
Others... 7,476 4,795 2,195 486

Totals, 13,588 4,970 9,318 25,910

MILWAUKEE

Cattle Calves Hogs Sheep
Packers... 1,311 5,988 5,147 212
Butchers... 8,270 2,278 95 208

Totals, 4,581 8,266 5,242 415

CINCINNATI

Cattle Calves Hogs Sheep
Gall... 249 40 ... 184
Schlachter... 4,306 1,288 15,282 184
Others...
Totals, 4,555 1,328 15,282 368

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 5,973 3,305 14,546 2,074
Bartusch... 1,267 ...
Rifkin... 847 28 ...
Superior... 1,758 ...
Swift... 6,675 3,595 21,598 1,331
Others... 2,385 3,191 15,826 2,536

Totals, 18,850 10,119 49,970 5,941

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 1,050 689 1,508 6,855
Swift... 951 980 618 7,997
Bl. Bon... 236 12 347 ...
City... 465 15 81 ...
Rosenthal... 88 4 168 571

Totals, 2,790 1,700 2,672 15,423

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Same week
	Apr. 14	Apr. 7	Apr. 14
Cattle	158,109	163,177	147,461
Hogs	253,181	261,193	187,679
Sheep	82,528	88,454	67,674

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Apr. 13:

	Week ended	Prev. week	Same week
	Apr. 13	Apr. 6	Apr. 13
Packers' purch.	35,759	34,231	34,231
Shippers' purch.	10,218	6,797	6,797
Totals	45,977	41,028	41,028

CORN BELT DIRECT TRADING

Des Moines, Apr. 18—

Prices at the ten cen-

tration yards in Iowa and

Minnesota were quoted by

the USDA as follows:

HOGS, U.S. No. 1-8:

120-180 lbs.	\$11.35@13.60
180-240 lbs.	13.35@14.90
220-300 lbs.	12.75@14.75
270-380 lbs.	12.50@14.00

SOWS:

270-330 lbs.	12.75@13.50
400-550 lbs.	10.80@12.65

Corn Belt hog receipts

were reported by the U. S.

Department of Agriculture

as follows:

	This week	Last week	Last year
	est.	actual	actual
Apr. 12	62,000	44,000	49,500
Apr. 13	52,500	52,000	54,000
Apr. 14	33,500	39,000	49,500
Apr. 16	71,000	47,000	43,000
Apr. 17	58,000	40,500	45,000
Apr. 18	50,000	69,000	59,000

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux

City on Wednesday, April

18 were reported as fol-

lows:

CATTLE: (Cwt.)

Steers, prime	None qtd.
Steers, choice	\$18.50@21.75
Steers, good	16.00@17.00
Steers, com'l	14.50@15.50
Helfers, prime	None qtd.
Helfers, gr. & ch.	\$17.50@19.50
Cows, util. & com'l	11.75@12.50
Cows, can. & cut.	10.00@11.75
Bulls, util. & com'l	13.00@14.50
Bulls, good (beef)	11.00@12.50

HOGS:

U.S. 1-3, 180/200	\$14.50@15.25
U.S. 1-3, 200/220	14.75@15.35
U.S. 1-3, 220/240	14.75@15.35
U.S. 1-3, 240/270	14.25@15.00
Sows, 270/300 lbs.	13.50@13.75

LAMBS:

Gd. & ch.	\$19.00@20.50
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WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended April 14, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep
Boston, New York City Area	13,596	11,582	53,896	47,851
Baltimore, Philadelphia	7,877	1,289	27,721	2,976
Cin., Cleve., Detroit, Indpls.	18,089	8,701	92,749	12,912
Chicago Area	23,984	6,669	53,812	4,271
St. Paul-Wis. Areas	31,418	33,723	93,126	9,813
St. Louis Area	15,036	5,009	86,441	5,328
Sioux City	8,835	103	20,356	3,787
Omaha Area	29,118	652	56,699	10,922
Kansas City	13,603	2,820	30,286	10,064
Iowa-So. Minnesota	28,379	12,105	269,009	28,813
Louisville, Evansville, Nashville, Memphis	1,977	6,877	46,651	Available
Georgia-Alabama Area	6,170	2,979	28,471	...
St. Jo'ph., Wichita, Okla. City	18,447	3,499	52,671	18,398
Ft. Worth, Dallas, San Antonio	14,765	6,085	22,450	21,914
Denver, Ogden, Salt Lake City	17,228	806	13,962	31,398
Los Angeles, San Fran. Areas	27,903	2,798	58,702	83,771
Portland, Seattle, Spokane	7,159	963	16,561	3,717
GRAND TOTALS	287,586	105,520	990,484	245,998
Totals previous week	286,822	106,332	1,026,528	220,891
Totals same week 1955	270,246	108,461	892,068	232,546

*Includes Brooklyn, Newark and Jersey City. *Includes St. Paul, Se. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 7 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	Up to 1000 lbs.	1000 lbs. & over	Good and Choice	Grade B	Grade B	Grade B	Handyweight	Good
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$17.50	\$19.50	\$25.87	\$26.00	\$22.50	\$23.50	\$22.62	\$22.41
Montreal	17.75	19.50	19.10	19.00	22.00	23.00
Winnipeg	16.44	17.75	25.44	25.19	20.08	20.67	19.00	19.08
Calgary	18.25	18.07	18.67	24.19	19.85	20.66	17.83	18.45
Edmonton	15.85	17.50	25.00	24.50	20.25	21.25	18.65	18.40
Lethbridge	15.75	17.75	17.37	...	19.62	20.40	18.13	18.70
Pr. Albert	15.20	...	22.75	20.25	18.50	19.70	16.00	15.70
Moose Jaw	15.85	16.80	21.00	16.00	18.50	20.00
Saskatoon	15.50	16.90	22.00	22.00	18.50	19.50	16.00	...
Regina	15.60	17.00	22.75	23.40	18.50	19.50	15.75	17.70
Vancouver	16.65	...	21.30	22.80	21.40

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plants

stockyards located in Albany, Moultrie, Thomasville, and

Tifton, Georgia; Dothan, Alabama and Jacksonville,

Florida during the week ended April 13:

	Cattle	Calves	Hogs
Week ended April 13	3,415	950	15,234
Week previous five days	3,101	698	13,929
Corresponding week last year	3,075	1,032	11,239

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday,

April 18 were as follows:

CATTLE: (Cwt.)

Steers, ch. & pr.	\$20.00@20.65
Steers, gd. & ch.	17.25@19.00
Helfers, gd. & ch.	16.00@19.00
Cows, util. & com'l	11.00@13.00
Cows, can. & cut.	9.50@11.50
Bulls, util. & com'l	13.50@14.75

VEALERS:

Good & choice	\$17.00@21.00
Calves, gd. & ch.	16.00@17.00

HOGS:

U.S. 1-3, 180/220	\$14.50@15.25
U.S. 1-3, 200/220	14.75@15.35
U.S. 1-3, 220/240	14.75@15.35
U.S. 1-3, 240/270	14.50@15.00
Sows, 270/300	13.50@13.75

LAMBS:

Good & choice	None qtd.
Springers	\$21.00@22.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indi-

anapolis on Wednesday,

April 18 were reported as

follows:

CATTLE: (Cwt.)

Steers, prime	None qtd.
Steers, good & ch.	\$17.00@20.00
Helfers, gd. & ch.	16.50@19.00
Cows, util. & com'l	11.50@13.50
Cows, can. & cut.	10.75@12.50
Bulls, util. & com'l	14.50@16.50

VEALERS:

Choice & prime	\$24.00@24.00
Good & choice	20.50@24.00
Calves, gd. & ch.	16.00@20.00

HOGS:

U.S. 1-3, 180/200	\$14.50@15.00
U.S. 1-3, 200/220	14.75@15.25
U.S. 1-3	

the week
reported

Sheep & Lambs	
47,331	
2,976	
12,913	
4,271	
9,318	
6,396	
8,787	
10,921	
10,646	
29,315	
Not Available	
18,598	
21,914	
31,326	
83,777	
3,717	
245,996	
220,591	
253,944	

Paul, So.
Bay, Wis.
St. Louis,
City, Mar-
Lee, Austin,
and Albany,
includes Los

MARKETS

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LAMB# Good headweight 1966 1965	
22.62	\$22.41
19.00	19.00
17.88	18.25
18.65	18.40
18.18	18.70
16.00	18.70
16.00	17.70
15.75	17.70

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ves	Hogs
60	15.25
98	13.52
12	11.28

PRICES APOLIS

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(Cwt.)	
None qtd.	
117.00@20.00	
16.50@19.00	
11.50@13.00	
10.75@12.00	
14.50@16.00	

24.00@24.50	
20.50@24.00	
16.00@20.00	

14.50@15.00	
14.75@15.25	
14.50@15.25	
14.25@15.00	
15.50@16.00	

18.00@18.50	
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VISIONER

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with the

KURTZ KARCAS DROPPER

Because it makes beef handling so much simpler, the Kurtz Karcas Dropper reduces costs of labor needed for loading out by as much as one-third.

Use of the Karcas Dropper is a simple 2-step process. With the carcass hung from the overhead rail, one man shoulders the forequarter that is cut loose by a second employee. Then, through an easy, fast-operating mechanical means, the hindquarter is lowered to the proper height for removal by the second employee.

The Kurtz Karcas Dropper (Catalog No. 776) minimizes danger of strain, injury, and falling beef. Work is easier and faster for luggers. And, since the dropper is a self-contained unit without electrical, hydraulic or pneumatic parts or connections, it requires virtually no maintenance.

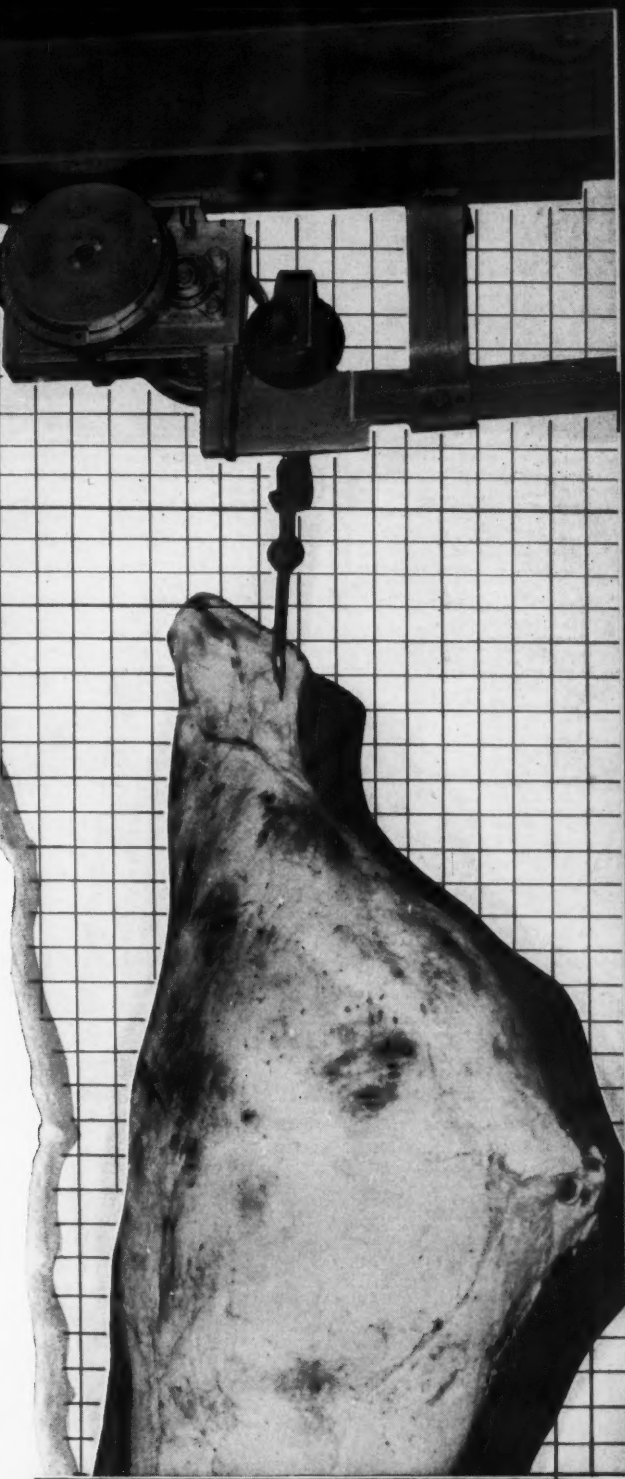
**It can pay for itself in your plant
within three months**

Write for complete details.



ST. JOHN & CO.

**8600 SO. DAMEN AVE.
CHICAGO 36, ILLINOIS**



MARKETS

Tuesday,
Marketing

St. Paul

None qtd.
None qtd.
\$13.25-14.75
14.50-15.75
14.75-15.75
14.75-15.75
14.00-15.75
13.25-14.75
None qtd.
None qtd.
13.00-14.75

13.50-14.75
13.25-13.75
13.00-13.75
12.25-13.75
12.00-12.75
11.50-12.75

None qtd.

None qtd.
None qtd.
None qtd.
None qtd.

None qtd.
20.00-21.50
19.50-20.50
19.00-20.50

18.00-17.50
16.00-17.50
15.00-16.50

13.00-16.50

11.00-13.00

None qtd.
None qtd.

18.00-19.00
18.00-19.00

15.00-16.50
15.00-16.50

13.00-15.50

11.50-13.00

12.50-13.50

11.50-12.50

10.00-11.00

None qtd.
14.50-15.50
13.50-14.50
12.50-13.50

22.00-24.00
17.00-22.00

17.00-20.00
12.00-17.00

20.00-20.50
19.00-20.00

19.50-19.75
19.00-19.50

None qtd.

6.00- 6.50
4.50- 6.00

VISIONER